

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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MERITS OF THE FEMALE CATTLE CONTROVERSY

The "female cattle" controversy between the packers and the commission men has shown no decisive development during the week. Receipts have fallen to a very low point, but even despite this fact there have been few buyers in the market; prices have declined and it is apparent that the packers have strengthened their position and are seriously in earnest.

There is apparently one element of failure, however, in the packers' side of the controversy. Their action in deciding to buy all female cattle subject to post-mortem inspection was intended only to result in a general cleaning up of livestock raising places and without regard to the merits of "cows" or other stock as material for packinghouse raw products.

The commission men have made it appear to the raisers that there is something very dire, mysterious and selfish in the action of the packers; control of the livestock trade, disturbance of trading conditions, loss of the cash market and other things have been charged against the packers, until it is doubtful if livestock raisers have been impressed with the fact that they must clean up their places if their industry as well as that of the packinghouses is not to suffer a very great loss, owing to the increase of tuberculosis in our herds. The packers had no other intention than to shock the farmers into a realization of this necessity, but it is doubtful if this will be accomplished in a very great measure, because of the clouding of the issue.

There can be no doubt that the packers would win out on the cow question from a simple matter of buying cows subject to post-mortem inspection, because they can get along fairly well without them, whereas this class of stuff is a constant source of expense to the raiser after it is once ready for market, but there would be little satisfaction in such a victory. It should be plain as day to livestock raisers that if the packers were only endeavoring to throw a burden of loss

upon the raisers that they would buy hogs and steers as well as female cattle subject to inspection, and there would be even stronger support for such a movement among the smaller packers than in the present case, because the greatest loss falls upon hog buyers.

It seems evident that it will be necessary for the packers to give further publicity to their reasons for the present controversy in order that livestock raisers may thoroughly understand that the cow question in itself is not the point at issue, but that livestock raisers must thoroughly understand that the only object in view is the eradication of disease and particularly tuberculosis from American herds. That point has not been sufficiently drilled into the minds of the raisers, and it should be if real success is to crown the packers' efforts.

There are a few prominent packers who are still buying female cattle in the old way, and it is evident that they too do not understand the principles underlying the controversy. They see only a temporary advantage in buying while strong competitors are out of the market for this class of stuff and do not realize that they are weakening their business by not joining heartily in a movement intended to cause a general cleaning up in raising places. If the trade would become absolutely united on this question, so that no female cattle whatever could go through the market without being purchased subject to inspection, except such as goes to uninspected houses, the livestock raisers would doubtless want to know more about the packers' side of the matter and would then learn the true purpose of the movement.

A large proportion of the female stuff which is being sold is going to uninspected establishments, and packers in all cities should make it their business to inform their local newspapers and boards of health that the large numbers of diseased cows which have been heretofore stopped by United States inspectors are now being slaughtered

and sold for human food without any obstacle to prevent it. The percentage of condemnations on cows in the inspected houses has been very high, and it follows that the same percentage of diseased animals are now being sold through uninspected establishments. Since the packers have decided to make an earnest effort to wipe out disease both in their own interest and that of the consuming public they should see to it that this diseased stock does not go into commerce through uninspected establishments.

The final outcome of the controversy is still in doubt in so far as any form of settlement is concerned, but even if the packers should win out easily on the matter of buying female cattle subject to inspection and this does not result in the cleaning up of the raising places, further action will be necessary. It is to be hoped that the commission men and the livestock raisers will realize this and will understand that while female cattle are being used as an object lesson that the ultimate purpose is the eradication of disease from our herds and that the packers are firm in their intention that this shall be done no matter what may be the result of the present differences.

STRIKE ORDER SUSPENDED.

The threatened strike of teamsters in the Chicago yards was averted by the consent of both parties to leave the matter to arbitration. After these are decided upon the merits of the question will be gone into and an amicable adjustment of difficulties may be expected. Parties to the controversy were not able to come to an agreement, so the packers suggested that arbitrators be called in and after consideration the strike order was suspended by the union and the packers' proposition agreed to.

REVISING REGULATIONS.

The Bureau of Animal Industry is going over all of the meat inspection regulations bringing the various amendments together and arranging them in such shape as will make any particular subject easily referred to. Since the first regulations were announced last fall many amendments to the originals, additions and other changes have been made, and it is now a difficult matter to trace any particular subject. The new arrangement will do away with confusion and will expedite matters for inspectors and packers.

OUR INSPECTION SERVICE ENDORSED

At the opening of the new abattoir and stockyards at Glasgow, Scotland, the American Consul, R. W. Austin, said in a speech:

"It affords me pleasure in proposing the important toast, 'The Trade in Foreign Cattle,' with which you have been good enough to entrust me. My only regret is that it was not placed in more capable hands—in the care of some one who could do it the justice it merits. You will permit me, however, right here, to congratulate the Corporation of the great city of Glasgow on the handsome pile of buildings which have been erected to aid in the further development of a trade which has already attained great proportions. I will not inflict upon you an array of dry statistics showing the wonderful growth of the foreign cattle trade beyond giving you in round figures the total cattle and sheep landed from the States in Great Britain generally, and Glasgow specially, during the past year. I find that in 1906 the number of cattle exported from the United States to Great Britain was 374,510, value \$34,814,879. Number of sheep exported, 59,646; value \$437,825. Number of cattle exported from the United States to Glasgow in 1906 was 14,878, and sheep 1,567. Number of foreign cattle imported into Glasgow from all countries for year ending June 30, 1906, was 40,276, and sheep, 5,406. Has the developmental limits of this great trade been reached? I think the successful inauguration of the buildings, so thoroughly equipped to-day under such pleasing auspices, is abundant proof that it has not. To-day's proceedings indicate growth and expansion. The destiny of the American Republic depends upon the development of its agriculture, just as I believe the future prosperity of your own country depends upon it. The great agricultural belts of America, stretching almost in unbroken line from the Atlantic to the Pacific, have only been touched by the hand of the tiller. The stream of emigration to the States continues flowing from all the European countries in ever deepening volume. Intelligent, strong-limbed, industrious Scotchmen are almost daily landing on our shores and finding homes among my people. I do not say it because I happen to be the representative of the American Government in your progressive city, but I say it because it is universally acknowledged and recognized by my countrymen that no race of people reaches the Republic that has in them better stuff that makes for good citizenship and the building up of a great nation than the sons and daughters of Caledonia. A considerable percentage of the cattle and sheep sent across here have been reared by Scotchmen, and I may note in passing that one of your countrymen, the Hon. James Wilson, is the secretary of the United States Department of Agriculture—a man, too, of commanding ability, and a trusted and loyal servant of the Republic. This is not an occasion to enter into anything having the semblance of controversy, but you will permit me, I feel sure, to say a single word concerning the laws put in operation by my Government, regulating the export of foreign cattle, and I will take the liberty of repeating to you in substance what I have said elsewhere. Infallibility and the millennium in meat and cattle inspection or any other business have not yet arrived on either side of the Atlantic, or in any other

quarter of the world, where there are countless millions of animals inspected and slaughtered, and thousands of officials. One or more careless inspectors or imperfect inspection will at times appear in Glasgow, Chicago, Denmark, Ireland, Argentine, Canada, New Zealand, or any other country with a meat and cattle inspection system. The American people are paying out more money on this class of inspection than all the other exporting countries in the world. The President of the United States is responsible for the improvement in the present service and the enactment of the new law. He has pledged his word that this service shall be all that labor, money, and efficiency can make it. In carrying out this pledge he has not only the loyal support of our people, but the Department charged with the enforcement of the new rules, regulations and laws is presided over by the Hon. James Wilson, a man who is loved and respected by the American people, and who can be relied upon to do his full duty in the matter. I feel honored in being permitted to take part in this interesting function, and I shall at the earliest opportunity acquaint my Government with the splendid facilities you have made for dealing with this large and ever-increasing trade."

The same points were also taken up by R. A. Brechin in his reply. He held that more tuberculosis meat was walking into Glasgow in one week from other parts of Scotland and Ireland than was carried into the city in six months from America. If the Corporation and the Government were doing their duty, such cattle would never be allowed within the city. If the law was put into operation Glasgow would be rid of that particular trade.

ANOTHER ATTACK FROM ENGLAND.

A dispatch from London says: That there is a lively concern in the United States in respect to the possible effects of the recent criticisms of American fresh meats by Dr. William Collingridge, medical officer of health for the city of London, is evinced by the haste with which the authorities at Washington have acted upon the charges contained in his latest report. Although this report has been published only a week, Washington already is in communication with Dr. Collingridge. While the medical officer will not disclose the contents of the official dispatches, it is probable they ask for a substantiation of his allegations, that the Department of Agriculture may act against the inspectors responsible for the passing of diseased meat.

The importance of this attack will be realized when it is remembered that the agitation which made such inroads into the sale of American canned meats left the fresh meat trade practically unaffected. There has been an appreciable increase in the importation of American fresh meat into England.

After referring to cases where American labeled meat was found to be diseased, Dr. Collingridge says:

"There is need of emphasizing the necessity of a careful supervision of all meats coming from the United States, whether labeled or otherwise. The laws regarding the inspection of meat in that country, though perhaps in

themselves commendable, are carried into effect with so little regard to efficiency that the salesmen on this side feel that they had best consult their own interests in placing little or no confidence on the label affixed as a result of such inspection."

He gives as an instance the case of a fore-quarter of chilled American beef "bearing the inspection label of the United States Department of Agriculture," which was sent from Smithfield to Reading last month. No tuberculosis lesions were seen externally, but on cutting into glands they were found to be diseased, and the meat had to be destroyed.

As a further instance he tells of a case of a box of "plucks." A large number of such boxes containing "plucks," ox-tails, kidneys, etc., are coming to hand, certain of them even bearing the additional mark, "Re-examined and passed."

"The contents of these boxes," he adds, "are unreliable and are frequently condemned."

There can be no question but that the Department of Agriculture will make a thorough investigation of the cases cited, though they can be but of an isolated nature, as the inspection in this country is not only effective, but is positively burdensome to the packers. That is why they have taken a stand against paying for condemned animals, but the department cannot afford to have such criticisms made of its service and the trade may rest assured that it will not let them pass without severe investigation.

OILS IN MARSEILLES.

(Special to The National Provisioner from Wm. Maron & Co.)

Marseilles, June 6, 1907.

COTTONSEED OIL.—The market has continued very firm; there are practically no stocks left and very little oil remains to arrive over the summer months.

Some resales have been made to the states at high prices, though at the present moment buyers appear resolved to stick to what little remains to them rather than resell. Beyond this and some purchases in prime summer white nothing has been done.

Cottonseed oil at present prices is with us quite an impossible article.

ARACHIDE OILS.—Market exceedingly firm, though in rather an excited condition. Prices, as we have for some time anticipated, show a considerable advance.

The strike is now over, the contending parties having met one another half way, but it has had the effect of keeping the mills shut down for over a month. The crushers are now working as hard as ever they can chiefly at the edible oils, and they are unable to turn them out quick enough. What will happen should there be a demand for the soapmaking oil we do not like to say, as the crushers will for some time ahead find it impossible to make it in large enough quantities.

Some business has been done in soapmaking oil for export to the states, and, if we were only sure of getting the oil, a large quantity might be exported. The North of Europe have to a small extent shown themselves interested in this article.

Imports of cottonseed oil to Marseilles: Jan.-May, 1907—From America, 44,068 bbls.; from England, 9,864 bbls.; from elsewhere, 750 bbls.; total, 54,682 bbls. Jan.-May, 1906—From America, 57,434 bbls.; from England, 6,863 bbls.; from elsewhere, 862 bbls.; total, 65,159 bbls. Less than last year, 10,477 bbls.

PACKERS' PRESIDENT ADDRESSES MEMBERS

The operations of the American Meat Packers' Association, though it has been organized for less than eight months, show a spirit of helpfulness and harmony which is giving it strength in all parts of the country. President Ryan addressed a letter to all of the members this week in which he sounds the keynote of its purposes and ambitions and which gives to those who are not members as well an idea of the purposes of the organization. The letter is as follows:

To Members of American Meat Packers' Association:

The roster of our membership has thus far exceeded the most sanguine expectations—about 250 in all up to date. This embraces fully 75 per cent. of the leading houses which slaughter stock, but we must have the other 25 per cent. by all means. No packer or curer of meats can afford to be outside the pale of the American Meat Packers' Association. It should be the duty of every member to get at least one packer to become an active member; or else bring in an associate member from those who furnish supplies to the trade. Certainly considering the advantage it is to machinery supply houses of all kinds, viz., the coming into immediate touch with the entire packing industry of the country, it should not require much soliciting to induce them to join.

To our active members I wish to say that the prestige and standing it gives an individual or firm through membership in a grand National Association embracing all the great and small packers of the country are worth many times more than the cost.

The annual convention, which takes place in Chicago October 7th next, will undoubtedly be the most notable event in the packing and meat business that has ever taken place in this country. Prominent packers, butchers and meat men will be there from thirty States and eighty cities and towns. Those who have become millionaires in the business will grasp in friendship the hands of those who are still striving for success—will tell them how it was done, and speak words of cheer and encouragement. This movement is for the uplifting of the meat business and to place it upon a higher plane.

Our association has been looked at askance by those unacquainted with it. People to whom meat forms the principal article of diet should know more of the packers and their methods. The scandals spread broadcast a year ago were not only slanderous but cruel, and did rank injustice to a class of people who are as firm believers in what is decent and proper as are their accusers.

From what I know of packers and butchers I am firmly convinced that there are very few, if any, among them who would deliberately offer diseased meat to the public, even if there was no inspection whatever.

I do not wish to minimize the advantages of the inspection law to the trade at large, except to say that it does not make the packers one bit more honest or honorable than they have ever been. The law, however, brings the meat industry conspicuously before the people and imparts a feeling of increased confidence and safety. It is the beginning of a new era wherein much of the slavery and drudgery attendant upon the old and crude practices will be discarded, and improved, up-to-date methods adopted.

The United States must and shall lead in meat packing. Meat is in more general use here than anywhere else. No meat is more healthy or palatable than that which is grown here in America. It gives the nutrition and vigor necessary to brain and limb for planning and executing. It sustains the physique through strenuous mental and physical labor and the rigors of climate. In fact, Americans owe much of their indomitable energy to the physical strength derived from their meat diet. When people are fully informed as to the manner in which our products are handled; the clean, wholesome sanitary conditions which obtain in the packing and slaughter houses,

meat will come into even greater public favor.

Nothing can better serve the advancement and improvement of the business than organization. Through it packers all over this vast country will be brought into close touch with each other. No man is so well posted that there is nothing for him to learn from another. A free and friendly interchange of thought and discussion on important matters concerning the trade will have the beneficial effect of overcoming narrow-mindedness and prejudices and broadening out ideas. The meat industry must fall into line with others in this age of progress. Antiquated customs must give way to modern methods. New discoveries and inventions are in order in meat packing as well as other lines of manufacture.

At least one great gathering in the year of the meat men of the country, where matters pertaining to the betterment and advancement of the trade will receive serious and intelligent consideration, cannot be otherwise than of the greatest benefit to all who attend. It is said that a "fellow feeling make us wondrous kind." Fellow craftsmen in past ages had warm, friendly feelings for each other. We read in the histories of some of the old world cities of what was known as the "Butchers' Guild," foremost in wealth, respectability and importance, and exercising great power for good. Of course it is not the purpose of our association to attempt to form a closely bound league such as existed in those days, but it is high time that the hustling, active, enterprising men who have built up the meat business of this country to the enormous sum of one billion of dollars annually should get acquainted with each other and cultivate social relations. It will certainly be interesting to see what we look like when we all get together.

It is but natural that I should have a partiality for packers. I have been connected with the business for more than forty years and in that space of time have mingled with many other people in professional and mercantile life, enough to sustain me in saying that as a whole a more honorable, kindly, generous and warmhearted people than the meat men do not live in this country. We have no better or more trustworthy citizens, and the unkind things said of them are all uncalled for and undeserved and can only be attributed to misinformation. The packers and butchers have one fault, however, which has been very much to their detriment as a class. They have never joined hands together in a common cause until now, but have had the habit, both acquired and inherited, of pulling at sixes and sevens, each on the lookout for self and jealous of competitors.

Now, if we are going to amount to anything, this will all have to be eliminated, and the sure way of doing it is to get acquainted with each other and talk it all over in a social, friendly way. Such intercourse will lay the foundation of a more generous spirit and animate packers with the desire to aid each other in whatever way they can. What inestimable benefit this will be to the trade at large, resulting in increase in business between the packers and in doing it more comfortably and effectively.

Let us make it a point, therefore, to get together at our convention in Chicago on October 7th next. As numerical strength counts for a good deal, we should have no less than four hundred members present at the meeting. The eyes of the whole world will be concentrated on this gathering. Consumers of our goods are inhabitants of every civilized nation, and widespread interest has been created on account of recent agitation. For the first time the packers as a national body will speak in no uncertain way in defense of America's great meat industry, which has been so grossly misrepresented. A number of the ablest men of the country—commercial, agricultural and scientific—will deliver addresses. Prominent statesmen will be heard. In fact an effort will be made to have President Roosevelt present.

With the hearty co-operation of all engaged in the business this convention of the American Meat Packers' Association bids fair to be

something of which we can all feel proud and will remain a pleasant memory for years to come. Let us all prepare to go to Chicago on October 7th. Let us bring relatives and friends with us and make it a gala occasion. The committee is hard at work now making preparations so that the affair will be most enjoyable and instructive for all. There will not be a dull hour during the whole time spent there. Lay your plans now to take in this convention. Surely no meat packer who has any pride in the grand old business can afford to be absent.

Yours fraternally,

MICHAEL RYAN.

Cincinnati, O., June 15, 1907.

WAR OFFICE BUYING CANNED MEATS.

Recent instructions have been sent out by the British War Office to all the commanders in the home station to issue American corned beef weekly to each soldier in the army. The War Office state in their letter to the various officers in charge that the establishments in which the brands of American canned meats now being issued to the troops are manufactured have been most carefully inspected by officers sent especially to the United States for the purpose of watching the army contracts packed. The sanitary conditions have been thoroughly examined and the reports of the inspection sent home have satisfied the Army Council that the selection of the cattle, the quality of American corned beef used, the conditions under which it is prepared, and the whole process of canning by the firms supplying the army are in every way satisfactory.

This action of the War Office is considered a guarantee to every family in the United Kingdom of the high quality and purity of American canned meats.

AMERICAN MEAT IN PHILIPPINES.

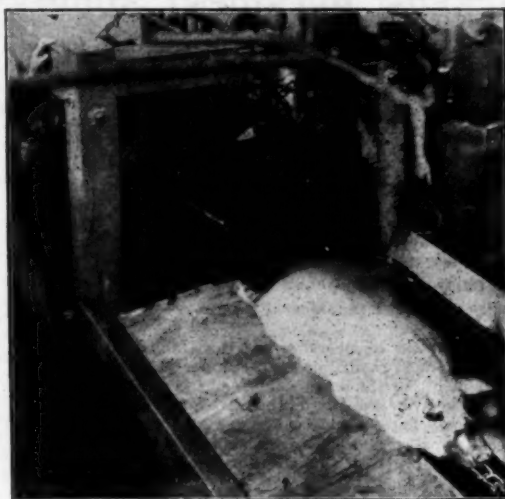
An important conference relating to our foreign trade in meat will be held at the Department of Agriculture in the near future. This will be shared in by a representative of the Bureau of Insular Affairs, who will meet with the members of the Board of Food and Drug Inspection. The conference will endeavor to devise methods for giving the American exporter of meat a fair showing in the trade with the Philippines.

Under the meat inspection law the American packer was forbidden to use preservatives in canned goods or cut meat in domestic trade or trade with the territories or dependencies, and under the regulations he has not been allowed even to dust the meat with borax, except in cases where the product was exported to foreign countries that made no objection to such treatment. The effect has been to place the American exporter at a great disadvantage in the trade with the Philippines. Producers in Australia and Argentina have been able to ship goods with preservatives to the Philippines, thus subjecting the American manufacturer to unfair competition.

A short time ago the Board of Food and Drug Inspection suggested to the War Department that it might be possible to rectify this situation under the clause of the pure food law which provides for port inspection of goods coming into this country or the dependencies from abroad. The design is to establish a system of inspection in Manila and elsewhere in the Philippines which will cut off the preserved foods from foreign countries and thus to give the American manufacturer the same relative position that he had before the new legislation was passed.



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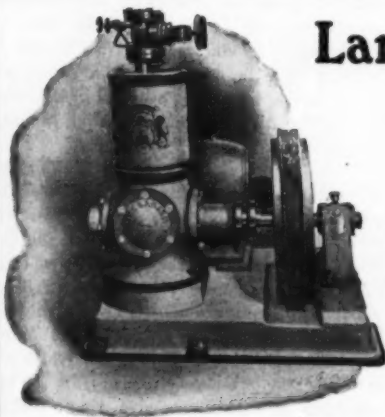
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WRITE FOR
CATALOGUE.

TRADE GLEANINGS

A. J. Orr is contemplating the establishment of a cotton oil mill at Washington, Ga.

The branch house of Swift & Company at Raleigh, N. C., was damaged by fire on June 15.

The smokehouse of John J. Ryan at Chester, Pa., was badly damaged by fire on June 18.

The packing plant of the Independent Packing Company at St. Louis, Mo., has been damaged by fire.

Fire damaged the boiler room at Schwarzschild & Sulzberger's plant at Kansas City, Mo., last week.

The Brighton abattoir yards, Boston, Mass., were damaged by fire to the extent of \$1,200 on June 16.

J. E. Chandler is interested in the incorporation of the Fayette Oil and Fertilizer Plant at Fayette, Ala.

The Waldeck Packing Company of St. Louis, Mo., has increased its capital stock from \$50,000 to \$150,000.

Armour & Company's warehouse at Forty-third street and Packers' avenue, Chicago, has been slightly damaged by fire.

The Ohio Sausage Works at Toledo, O., has changed hands, Louis Ricker retiring. Conrad Koehler will continue the business.

The St. Joseph Stockyards Company of St. Joseph, Mo., has decided to increase its capital stock from \$1,650,000 to \$2,500,000.

The Shelby Cotton Oil Company's plant at Center, Tex., has been purchased by H. N. Runnels, who intends to install an ice plant.

J. C. Seabrook, J. S. Horleck, M. W. Simons and John Rivers have incorporated the Sea Island Cotton Oil Company of Charleston, S. C.

William Kehoe, a wholesale packer and beef dealer of Oswego, N. Y., has filed a petition in bankruptcy, giving his liabilities as \$13,500 and assets \$1,200.

The development of fuller's earth lands near Benton, Ark., has been commenced by the Arkansas Fuller's Earth Company. A plant has just been established.

The Amsterdam Hide and Tallow Company of Amsterdam, N. Y., has been organized to conduct a general hide and tallow business. John K. Mergner has been appointed manager.

The Levy Fat Company of New York, N. Y., has been incorporated with \$5,000 capital stock by J. Levy, Carrie Levy and G. S. Fulton. The company will deal in bones, fat and hides.

M. M. Flickinger, a partner in the Maier Brothers Packing Company at Reading, Pa., has retired. Joseph and Andrew Maier and A. C. Arnold will continue the business under the same name.

The Meatox Company of Brooklyn, N. Y., has been incorporated to manufacture meat products by Charles Macchand, J. L. Baker and Anton Gronich, of New York. The capital stock is \$500,000.

The packing plant on La Salle street, St. Louis, Mo., formerly owned by the St. Louis Union Packing Company, has been purchased by the Waldeck Packing Company. An ice plant will be erected on the property.

The James McKee Company, of New York, N. Y., has been incorporated with \$10,000 capital stock for the purpose of manufacturing sausages. E. L. Barney of Edgewater,

N. J.; Edgar Monford and Fred Knowlton of New York are the directors.

The Exchange Land and Stock Company of Washington, Pa., has been incorporated with \$100,000 capital stock to deal in cattle and sheep. C. C. Wentz of Parkersburg, W. Va., is president, Cyrus Morrow of Washington, Pa., vice-president, and J. T. Hemphill secretary.

EXPORTS FOR MAY

The exports of livestock and meat products for May as announced by the Bureau of Statistics, Department of Commerce and Labor, were as follows:

Cattle.—May, 1906, 52,454 head, value \$3,642,499; May, 1907, 37,046 head, value \$3,277,379; for eleven months ending May, 1906, 474,234 head, value \$36,590,185; same period, 1907, 341,401 head, value \$30,437,052.

Hogs.—May, 1906, 2,563 head, value \$30,255; May, 1907, 3,242 head, value \$36,717; for eleven months ending May, 1906, 19,697 head, value \$220,138; same period, 1907, 19,297 head, value \$237,105.

Sheep.—May, 1906, 15,571 head, value \$93,088; May, 1907, 8,480 head, value \$53,019; for eleven months ending May, 1906, 124,888 head, value \$674,672; same period, 1907, 109,454 head, value \$619,855.

Canned Beef.—May, 1906, 4,464,956 lbs., value \$434,512; May, 1907, 1,008,835 lbs., value \$104,729; for eleven months ending May, 1906, 61,195,829 lbs., value \$6,102,259; same period, 1907, 14,042,904 lbs., value \$1,435,177.

Fresh Beef.—May, 1906, 26,006,647 lbs., value \$2,323,128; May, 1907, 27,964,928 lbs., value \$2,639,346; for eleven months ending May, 1906, 245,640,229 lbs., value \$22,269,711; same period, 1907, 254,774,560, value \$23,806,253.

Cured Beef.—May, 1906, 5,332,038 lbs., value \$304,007; May, 1907, 4,601,666 lbs., value \$277,888; for eleven months ending May, 1906, 75,059,598 lbs., value \$4,329,258; same period, 1907, 58,279,016 lbs., value \$3,500,966.

Tallow.—May, 1906, 6,772,732 lbs., value \$350,313; May, 1907, 11,629,649 lbs., value \$691,501; for eleven months ending May, 1906, 85,239,186 lbs., value \$4,151,560; same period, 1907, 114,208,777 lbs., value \$6,356,053.

Bacon.—May, 1906, 27,878,949 lbs., value \$3,045,878; May, 1907, 14,214,392 lbs., value \$1,522,486; for eleven months ending May, 1906, 328,083,513 lbs., value \$32,426,630; same period, 1907, 229,873,605 lbs., value \$24,278,259.

Hams.—May, 1906, 15,021,080 lbs., value \$1,601,646; May, 1907, 18,180,933 lbs., value \$2,185,002; for eleven months ending May, 1906, 172,906,777 lbs., value \$17,748,719; same period, 1907, 182,368,588 lbs., value \$20,562,314.

Pork (Fresh, Salted or Pickled).—May, 1906, 10,493,375 lbs., value \$926,089; May, 1907, 13,197,268 lbs., value \$1,284,023; for eleven months ending May, 1906, 140,078,151 lbs., value \$11,642,764; same period, 1907, 157,362,317 lbs., value \$14,358,031.

Lard.—May, 1906, 47,519,885 lbs., value \$3,957,077; May, 1907, 47,234,556 lbs., value \$4,452,392; for eleven months ending May, 1906, 675,535,865 lbs., value \$54,616,470; same period, 1907, 568,421,316 lbs., value \$51,796,682.

Oleo Oil.—May, 1906, 16,815,322 lbs., value \$1,419,169; May, 1907, 21,340,932 lbs., value \$1,829,111; for eleven months ending May, 1906, 186,371,038 lbs., value \$15,546,386; same period, 1907, 178,047,049 lbs., value \$15,304,993.

Oleomargarine.—May, 1906, 1,357,676 lbs., value \$119,925; May, 1907, 289,998 lbs., value \$28,842; for eleven months ending May, 1906, 10,976,005 lbs., value \$954,268; same period, 1907, 5,083,652 lbs., value \$481,927.

Total Meat Products.—May, 1906, value \$14,481,744; May, 1907, value \$15,005,320;

for eleven months ending May, 1906, value \$169,788,025; same period, 1907, value \$161,880,685.

Total Live Stock.—May, 1906, value \$3,765,842; May, 1907, value \$3,367,115; for eleven months ending May, 1906, value \$37,484,995; same period, 1907, value \$31,294,012.

SLAUGHTERING CATTLE.

The best method to be employed for the stunning of cattle to be slaughtered is probably the one employed at the large packing-houses, which method, somewhat modified, is equally serviceable for the smaller slaughterer who kills but a few cattle per week.

The first step in killing and dressing a beeve in the latter case is to secure the animal so that it cannot get away under any emergency. For this purpose a rope three-fourths of an inch in diameter should be used. Put a slipnoose in one end with a knot just far enough from the noose to prevent choking when drawn tight. It should at the same time allow the noose to draw tight enough so that there will be no danger of escape if the rope becomes slack. If the animal has horns, pass the noose over the head back of the ear and horn on the right side, but in front of the horn on the left side of the head. This leaves the face bare and does not draw tightly on the throat. Where a dehorned or polled beast is to be secured the noose must be adjusted around the neck.

Attach an ordinary hayfork pulley to a post close to the ground, or to a barn floor or sill. Pass the rope through it and draw the animal's head down as close as possible. Stun completely by a heavy blow in the center of the forehead at the point where lines drawn from the eye on either side to the base of the horn on the opposite side would intersect.

THE STUFFING OF LEATHER.

It looks as if the buyer of leather is being deceived by the hard grease used in stuffing leather, but this should rarely happen if he understands his business. Most users of leather buy several samples, and carefully note the amount and cost of a given number of pieces cut from a known amount of leather. It is, therefore, evident that overloaded leather tells its own tale.

Adulterants pure and simple, such as barytes and glucose, are often used for weighing leather; in fact, the startling fact of the decline in the exports of Australian sole leather during the past few years may be largely attributed to this absurd practice. Of course, it is the eternal question of cheapness which has encouraged the practice, but in these days of expert chemical analysis it is evident such a fraud is bound to be quickly discovered. Still it is astonishing how many people seem to think the lowest-priced article is the cheapest, and it is on these assumptions that the unscrupulous trader waxes rich.

Some of the more enterprising firms in the leather trade "take the bull by the horns" and openly guarantee their goods dressed with pure cod oil and tallow only, and also guarantee them free from weighing matter. Some of them even go one better, and head their advertisements "No chemistry," leaving it to be implied that chemistry is responsible for the adulteration going on. This, of course, is a "reductio ad absurdum" in a trade in which almost every process is chemical.



Swift's Premium

What the Users Say

INDIANAPOLIS, IND.

When I first began going to market, the butcher used to draw out a piece of bacon for my inspection, saying always, "Swift's Premium, ma'am, the best there is, ma'am." And so I naturally began buying it, and now though I sometimes try experiments with other brands, I always go back in the end to "Swift's Premium, the best there is."

BARRE, VT.

Having just visited Swift & Company's great plant at Chicago, and seen with what neatness and despatch the work is done, I am more than ever convinced of the excellence of their products. At the Live Stock Show a large number of the animals that took premiums were marked "Bought by Swift & Co." This proves that their buyers believe the best is none too good for Swift's patrons.

OKLAHOMA CITY, OKLA.

Swift's Bacon has a place on our breakfast table almost three hundred and sixty-five days a year. What more can I say of it! The proof of the pudding is in the eating. We ask for nothing better.

ROCKFORD, ILL.

For the past ten years bacon has been considered an indispensable article of food at breakfast in our home. We have tried many brands, but long ago awarded the palm to Swift's Premium Ham and Bacon. Their crispness, delicacy, sweetness and peculiar nut-like flavor render them most agreeable and appetizing to the palate.

MILWAUKEE, WIS.

Swift's Premium Hams and Bacon have a delicious, sweet, nut-like flavor. A big advantage they have over other hams and bacon, they need not be soaked in water before using, to draw out surplus salt. They are seasoned just right.

BANGOR, ME.

I have eaten and enjoyed many a breakfast of Swift's delicious Premium Ham, which, when broiled in thin slices and accompanied by an egg, starts the day just right. On a morning when the appetite lags, a dish of Swift's Premium bacon in thin slices, fried crisp to a delicate golden shade makes a meal that revives the most drooping appetite.

PROVIDENCE, R. I.

The "Don't Worry" problem has been solved for me many times by having in the house at all times a strip of Swift's Premium Bacon or a few slices of Swift's Premium Ham. I have several ways of using the ham which seems to meet the taste of friends visiting me. The bacon is always to be depended upon prepared in the good old way—browned crisp in the oven.

ST. LOUIS, MO.

I am like an Englishman in one respect—I like bacon for breakfast every day in the year. I don't know what brand he uses, but I prefer Swift's Premium. And eating it as I do, 365 times a year, I think I am a competent judge.

SIOUX CITY, IA.

We are very fond of bacon for breakfast, and have used many different cures. But the best of all is Swift's Premium. We buy it by the slab and slice it as it is needed. Our visitors always eat heartily and claim they have enjoyed their meal immensely.

CATSKILL, N. Y.

Swift & Company produce the best Hams and Bacon on the market. They are clean, sweet and delicious. Just enough salt and just the right flavor. A thin slice of one of Swift's Premium cold boiled hams, with its pink center and surrounding circle of pure white, sending forth a delicate aroma, is enough to tempt the appetite of a pronounced vegetarian.

LOS ANGELES, CAL.

My order to the grocer when hams, bacon and lard are needed, is always, "send Swift's." The Silver Leaf Lard is by far the best procurable in this market, and the Premium hams are by far the best and sweetest I can find. As bacon is always on my breakfast table, no matter what else there is to eat, I can certainly be recognized as speaking from experience.

MANNINGTON, W. VA.

Have used Swift's products a great deal in the five years I have kept house, and have found them "true blue." The Premium Bacon is always so deliciously sweet and appetizing, while Swift's Premium Hams and Silver Leaf Lard are always fresh and good. We used the articles in my girlhood home, so can speak from the experience a long acquaintance gives. They are very generally used here.

KIRKTON, ONTARIO, CANADA.

Swift's Premium Hams and Bacon are the finest to be had. The curing and smoking seems to be perfect, giving us sweet, juicy meat and the crispest of bacon.

DENVER, COLO.

Since trying Swift's Premium Ham and Bacon my family will not permit the use of any other brand. We think it the best on the market.

DAYTON, O.

In our home we are of the opinion that a Swift & Company brand of goods cannot be anything but good. Swift's Premium Hams are the best we have ever eaten—so sweet and delicious—and we always feel sure of the healthiness of the meat, and its cleanly preparation.

WASHINGTON, D. C.

I find that Swift's Premium Hams and Bacon are most satisfactory in every way. The ham is rich, succulent and of delicious flavor; thoroughly cured and retaining all the sweetness of the meat. The bacon is particularly appetizing, and forms an almost daily part of our breakfasts, and requires but a few moments to transform it into crisp, dainty morsels.

SEATTLE, WASH.

I have used Swift & Company's Premium Hams and Bacon for the last four years and have found them always satisfactory, the flavor being delicious and the quality of uniform standard.

PITTSBURG, PA.

To my mind no breakfast dish can equal a few thin, crisp, fragrant slices of Swift's Premium bacon, and for several years in our home we have eaten with relish, Swift's products several times a week.

Hams and Bacon

Facsimile of advertisement appearing in leading magazines.

THE NATIONAL PROVISIONER

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Dr. J. H. SENNER.....President and Editor

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THE SHOP FAT TROUBLE

The action of the Bureau of Animal Industry stopping the collection of shop fat to be rendered into edible products in inspected establishments came with some surprise to the trade. It seems, however, that the Department had very good reasons for its action. It was in a spirit of liberality that the authorities permitted the collection of this fat upon butchers' certificates and its rendering into edible products. The Department trusted butchers and collectors to act in a spirit of fairness and honesty; instead it was found that many concerns collected and rendered uninspected as well as inspected fats clearly in violation of the law and of the confidence reposed in them. It was also found that instead of handling these fats in a clean way, as should have been done for edible products, exactly the contrary was the case.

It is not a pleasant task to adversely criticize the trade in any particular, but a trade publication would not be fulfilling its duty if it did not clearly state the facts, and though it may make disagreeable reading at the time, the ultimate result must be good. If the trade is to receive the full measure of confidence which it demands and expects it must not abuse privileges granted to it. The privilege in this case was badly abused, and now the trade must suffer for it.

It is believed, however, that the Department will find a way of permitting inspected fats to go into edible products. But if the regulations governing their collection are more severe than they have been, the blame for it attaches to the trade itself, and not to the Department.

SUPPLY AND DEMAND

The prevalent high cost of meats is responsible for more than the usual crop of complaints from consumers who do not understand why such inconsequential things as the law of supply and demand and other inexorable laws of trade have to be taken into consideration. One of the most recent of objectors is not at all satisfied with an explanation made by the New York Sun of the high prices of cured meats. He believes "it is fair to presume there is as much of a supply to be had for money this year as there was in the previous year," and therefore he does not understand why he should have to pay higher prices. "It should never be more than 12½ cents," he remarks oracularly, as though that were the immutable average for hams and bacon fixed by laws of God and man.

It seems never to have occurred to him that the "supply to be had" and the cost of that supply were inseparable considerations when it came to fixing prices. Statistics show that during the last packing year the cost of hogs slaughtered was sixty-five million dollars greater than in the previous year, while nearly 20,000,000 lbs. less of green meats was produced. The average cost of hogs to the packer was \$1.05 per 100 lbs. greater than in the previous year. And yet this critic cannot understand why he has to pay more for his cured meats!

Again, he asks, "How many people can afford these prices as a regular thing, and how many have ceased altogether to purchase this sort of food?" A good many, either way. But the same law of supply and demand which he and his fellows are so reluctant to recognize can work both ways, and it is possible that when the high cost of cured meats has cut off the demand to a certain extent, production may catch up with consumption and prices may decline. So our lugubrious friend has something, at least, to look forward to.

PROTECTION OR GRAFT?

Obedying the instruction of the distinguished justice who presided, a jury in the New York Supreme Court has just returned a verdict for \$4,250 in favor of the State against a prominent New York City restaurateur for violation of the State game laws. His crime consisted in having in his possession, on the morning of January 1 last, a supply of game birds which the law does not permit to be sold after that date. He had ceased to offer these birds for sale after Dec. 31, and had notified a bonded cold storage warehouse manager to send for them at once. But before they could be removed—indeed, before daylight on January 1—State game inspectors entered his ice-box, seized the birds and brought suit against him.

It is significant, in connection with the remarkable vigilance shown by these inspectors, that the law gives them half the amount of the verdict, or \$2,125, as a reward for their "enforcement" of the statute. The terms of the law are specific, and the learned judge had to instruct for a verdict.

This sort of legalized highway robbery has not only been tried on other restaurant and hotel keepers, but dozens of butchers and dealers have been made victims. In many cases the game inspectors have deliberately manufactured traps for butchers who do not ordinarily handle game, but who are always willing to oblige a customer.

Such a statute puts a premium on rascality in office, instead of helping to protect the wild game of the country. Put the inspector on a straight salary, without fees, and see how quickly these "snap judgments" would diminish. This New York statute is of a piece with amateur legislation in many States, in which theorists and faddists exploit their ideas to the heavy cost of the innocent tradesman.

PAYING THE PRICE

The government's completed reports of exports of meat products for the ten months of the fiscal year ending with April reveal once more the extent of the damage done to our foreign trade in canned meats by the packinghouse agitation of last spring. It was in May a year ago that the crusade of the "yellows," the sociologists and the politicians was at its height. Beginning with the exports of that month, the ensuing ten months show a falling off of 80 per cent in our export shipments of canned meats. For the ten months the completed figures are as follows, with comparisons:

For canned beef:

	Quantity.	Value.
1907.....	13,180,636 lbs.	\$1,345,726
1906.....	57,117,796 lbs.	5,705,308

For canned pork:

	Quantity.	Value.
1907.....	2,335,015 lbs.	\$243,314
1906.....	11,558,236 lbs.	1,099,428

TECHNICAL AND SCIENTIFIC

A NEW TANNING MATERIAL.

The average composition of malletto bark from *Eucalyptus occidentalis* is: Tanning substances, 42 per cent.; nontannins, 7.0 per cent.; insoluble matter, 36.5 per cent.; moisture, 14.5 per cent. It forms a very cheap tanning material and can be easily extracted with water, for the most part without heat, the liquor having a density of 8 to 10 degrees B. The use of steam under high pressure, on the other hand, causes decomposition of the tanning principles and deteriorated color, the latter defect being imparted to the leather. The usual color resembles that imparted by oak tan, but prolonged exposure to light turns it a decided reddish tinge, like mangrove tan. Owing to the small proportion of sugars, which is 9 parts per 100 of tanning principles, the liquor does not become very acid. So far as can be ascertained the bark is free from substances injurious to leather, but it should not be used in any large proportion when light shades are desired. The commercial extract has the density 22 to 24 degrees B. and contains 30 to 36 per cent. of tanning substance.

DETECTING ADDED WATER IN MILK.

Owing to the large consumption of milk in butterine factories, a simple method for the determination of added water in milk by means of the immersion refractometer will be of interest. The serum of a sample of milk is prepared by placing 30 c.c. of the milk in a test tube, adding 0.25 c.c. of calcium chloride solution of sp. gr. 1.1375 and heating the tube and its contents in a boiling water bath for fifteen minutes. To prevent evaporation, the mouth of the test tube is closed by a cork carrying a short length of narrow glass tubing. The contents of the test tube are then cooled to 17.5 deg. C., the clear serum is decanted into a small breaker, and examined with the refractometer. Normal milk shows a refraction of from 38.5 to 40.5 scale degrees, while milk containing 5 per cent. of added water gives a reading of 37.7; with 10 per cent. of water the reading falls to 36.7; with 20 per cent. of water to 34.8, and so on. The quantity of calcium chloride added is practically without influence on the refraction.

ANALYSIS OF NITRATE OF SODA.

The method proposed for the analysis of nitrate of soda is as follows: Dissolve 80 grams of the nitrate in water, making the volume 1,000 c.c., dilute 50 c.c. of this solution with water, acidify with nitric acid, and add silver nitrate. The silver chloride precipitated multiplied by 10.192 gives the per cent. of sodium chloride. Dilute a second portion of 50 c.c., acidify with hydrochloric acid and add barium chloride. The barium sulphate obtained multiplied by 15.236 gives the per cent. of sodium sulphate. Evaporate to dryness 100 c.c. of the solution with 16 gm. of crystallized oxalic acid, take up in water, and evaporate to dryness again, repeating this operation 5 times. Ignite the residue, maintaining at a red heat for 15 minutes. Dissolve the ignited mass in water, making the volume 250 c.c. Dilute 125 c.c.

of this solution with water, acidify with nitric acid and add silver nitrate. The weight of silver chloride obtained multiplied by 24.146 gives the per cent. of potassium perchlorate. Titrate 100 c.c. of the solution with standard sulphuric acid (80 gm. of SO_4 per liter), or nitric acid (108 gm. of N_2O_5 per liter), or hydrochloric acid (73 gm. per liter). The acid required, less 0.2735 c.c. for each per cent. of sodium chloride and 0.1305 for each per cent. of potassium chlorate, multiplied by 3.375 gives the per cent. of nitric acid (N_2O_5).

SUMMER SAUSAGE.

The following recipe for summer sausage is given in response to an inquiry: To four parts of good beef and four parts lean pork add two parts of fat pork or bacon. Trim the beef free from sinews and fat; chop fine; then add the lean pork; chop again and add the fat pork in small squares or dice. Chop until well mixed, adding salt and pepper to suit individual trade. Whole peppers are added in seasoning this mass, in addition to the ground spice, but total amount of seasoning should not exceed 2 pounds for every 100 pounds of meat. Stuff into hog bungs or beef middle casings very tightly and hang in the open air for 4 or 5 days. Smoke very slowly 3 to 5 days at a moderate heat.

To remove the white appearance that these sausages sometimes have after being kept some time, rub the casings with a cloth saturated with fat or cottonseed oil. This sausage may be kept, if hung up, from 4 to 6 weeks in winter time without being smoked.

By making summer sausage the same as above, but allowing the meat to be very coarse, the product may be called salami. That will remain in good condition perhaps a greater length of time. Care should be taken not to allow any unfilled places in the sausage casing and no water should be added to the mass.

Casings to be used for summer sausages should be thoroughly soaked in water 24 hours before using, to entirely remove the salt in which they may have been packed. For some trade and localities this sausage is flavored with garlic.

TALLOW FOR CANDLE MAKING.

In candle making the chemical reaction known by the name of saponification, which separates the glycerine from the natural fatty bodies, is utilized. These natural fats are in a neutral state, and are extracted from a mixture of diverse fatty acids, of which the two principal, stearic and margaric acids, are solid, while the third, oleic acid, is liquid, and is rejected, as it makes the candles too fusible. Formerly, tallows alone were employed in making stearic acid, but the products of sul-

phuric saponification subjected to distillation have allowed a large number of oils to be used.

Before stearine candles were known, the neutral fatty bodies themselves were shaped into cylinders and used for lighting purposes. As a matter of fact, candles of this sort are still in use; with the composite candles of today they constitute the only form in which solid fatty bodies are used for illumination, and like these, they are always composed of burning material moulded in the form of a cylinder, with a wick of cotton in the center of it.

The fat of herbivorous animals is known as suet; when rendered this becomes tallow. This has a firm consistence at about 35 to 40 deg. C., which varies in firmness according to the species, the part of the body, the age, the sex and the nourishment of the animal. Thus tallow extracted from the entire animal is more consistent, or, according to the technical expression, less fat than in castrated animals. It is firmer in animals living in cold countries than in warmer climates, and firmer in the females than in the males. The tallow which is found about the kidneys is usually firmer than that which is extracted from the cellular tissue or from the viscera, and this differs again from the fat inclosed in the flesh. Cooked food, warm and watery, such as the residue from beet-sugar factories, etc., gives to animals a soft fat, whereas dry forage gives a firmer tallow. Therefore, fattening in the sheds with dry corn, etc., gives a tallow of good quality.

The tallow of young animals is nearly white, and turns yellow with age. Thus, calf tallow is easily distinguished from that of the steer, since the former is of a rosy white, dull and opaline, appearance, melts easily between the fingers, and putrefies very quickly. In certain cases the fat takes with age a peculiar odor and taste; that of the sheep and of the male goat often acquires a strong and penetrating odor, which is due to hircine, as Chevreul has shown.

Good quality tallow found in commerce is obtained from cattle and sheep. Mutton tallow is firmer than beef tallow and is, therefore, preferred in candle making. When pure it is reserved for first class candles, it is often mixed with the fat of ewes, rams and goats. It is used in this way for common candles. In animals the fat is localized specially under the skin, round the heart and intestines, on the surface or in the interior of the large muscles. It is enclosed in cells of light and membranous tissue known as the adipose tissue. When the animal is skinned, the adipose tissues are separated from the meat and sold to the renderers under the name of suet. Care must be exercised to avoid the spontaneous alteration which results from the putrefaction of the soft nitrogenous matters interposed in these tissues.

Dixon's Graphite Pipe-Joint Compound.

Keeps joints tight, never sets, prevents rust.
Dixon's Booklet No. 88-D free to those wanting to know more about a good compound.

Joseph Dixon Crucible Co., Jersey City, N. J.

FOR PURCHASING DEPARTMENTS

ICE TOOLS AND MACHINERY.

Nature provides us ice, yet it remains for skill and genius to furnish appliances for handling and storing it. The consolidation of the interests of Gifford Bros., Hudson, N. Y., and Wm. T. Wood & Co., Arlington, Mass., now known as Gifford-Wood Co., in 1905, and which firms for nearly a century have devoted their time, energy and brains to the manufacture of ice handling machinery and ice tools, now forms the largest concern manufacturing this special line in the world.

The shops are located at Hudson, N. Y., where the designing, making and assembling of elevators, conveyors and lowering devices for handling ice is carried on. Extensive shops at Arlington, Mass., a suburb of Boston, are devoted exclusively to manufacturing the finest quality of ice tools of every description.

The Hudson plant was established in 1814 and the Arlington plant in 1834.

The growth of the business has been such in the past two years that new machinery consisting of forges, hammers, boring mills, lathes, bolt cutters and cutting-off machines have been added to the already well equipped shops, now making the facilities for the turning out of work "up to date" in every detail.

The gradual increase in the demand for ice elevating machinery and ice tools is due to the high quality, design and workmanship of the



product. Not alone does our own country and Canada take advantage of the output of these factories, shipments being made daily from Maine and California, but large consignments of tools and machinery are forwarded with great regularity to foreign shores, including England, Norway, Cuba and the Philippines.

The increased trade in the West compelled the company last year to establish a branch in Chicago, where a full line of tools and machinery parts will be found, and from which point shipments can be made. The Chicago office and salesrooms are located at 14 South Jefferson street and are managed by W. Thornington Wood.

The Engineering Department at Hudson, N. Y., composed of a large corps of mechanical engineers, is prepared to furnish designs of machines for handling ice under any conditions, and correspondence on this subject is solicited and will be handled with promptness. Working models of stock machines can be seen in the exhibit rooms at Hudson. Catalogues illustrating and describing ice elevators,

lowering machines and tools will be mailed upon application.

Any one interested in the ice business, whether he expects to purchase or not, will be most welcome at the offices and shops, and is requested to write for any information relative to building or equipping plants with machinery or tools.

THE COST OF POWER.

Power prices vary widely. As a rule, power from hydraulic installations is cheapest, and power developed from coal that must bear the expense of a long railroad haul is the dearest. According to a recent report by the Hydro-Electric Power Commission appointed by the Ontario Government, \$12 per horse-power year may be assumed as the cost of developing high-tension power at Niagara Falls. Transformed into low tension power and delivered to sub-stations throughout the province, the cost would be from \$15 to \$35, varying with the amount, distance and load. The cost of distribution from the sub-stations to the individual consumers would vary from \$2.51 to \$24.74 per horse-power year, according to the amount and the distance.

The annual cost of twenty-four-hour steam plant power per brake horse power, with \$4 bituminous coal, according to the same report, would vary with the character of the plant and the amount of power developed, from \$41.11 to \$180.76. Under the same conditions, it is estimated that the producer gas power would vary in cost from \$34.66 to \$90.02. For ten-hour power, developed from producer gas, the cost would vary from \$20.46 to \$53.48; for steam power from \$22.47 to \$91.16.

INDUCED DRAFT IN BOILER HOUSE.

In a paper by an English author, on "Notes on the Application of Induced Draft," reference was made to one case in particular of five boilers fitted with steam jets, which resulted in a coal consumption of 27.3 pounds of coal per square foot of grate, the evaporation from and at 212 degrees being 9.8 pounds of water per pound of coal, with a temperature of the economizer water of 166 degrees. With induced draft the results obtained were as follows: Coal consumption per square foot of grate, 25.4 pounds; evaporation of water, 10.2 pounds per pound of coal; and temperature of economizer water, 259 degrees. Taking measurements of the electrical output of the plant, it was found that, using the steam jets, for each unit of electricity 3.6 pounds of coal and 30 pounds of water were consumed. With induced draft the results were 3.1 pounds of coal and 28 pounds of water per unit of current. In this case 1,800 gallons of water were simply evaporated for use by the steam jets. The net saving in this case worked out at 14½ per cent.

STEERS SHOD FOR DRIVE.

Seventy-two head of beef cattle were shod with iron and shipped from Seattle, Wash., Saturday on the steamer Saratoga, Alaska bound. This is the largest herd of beef animals bought to be driven across the trail from Valdez to Fairbanks, and presents a new solution of the problem of fresh meat for the interior gold camps of the Far North. The demand for fresh meat is far in excess of the supply, and the problem of getting animals for butchering is one that has baffled the most enterprising merchants who supply the Northerners with food. The present scheme was planned by Gardner & Waechter, meat merchants in Fairbanks, who have been endeavoring to supply something besides salt meats, which form so large a part of the miners' food. The shoes by the aid of which it is hoped the steers can be driven over the pass, are in two pieces, to fit the cloven hoof. It is believed that with this protection the animals will be able to withstand the long drive over the trail, a distance of 380 miles, which will take about twenty-five days to cover. The promoters of the scheme expect to make a handsome profit on the animals, as it is estimated that each one will be worth \$1,000 when prepared for sale at the gold mine town.

TEXAS CRUSHERS' CONVENTION.

The Texas Cottonseed Crushers' Association has sent the following notice to members:

The thirteenth annual convention of this association will convene at Cathedral Hall in Galveston, Texas, on June 25th, 26th and 27th, 1907.

Ample provision has been made for the accommodation and entertainment of our members and their families, as well as all others who are interested in the products we manufacture. To these with their families we especially extend a cordial invitation to join us on this occasion for a pleasant outing.

Every member of the association is requested to see that his neighbor, if not already a member, is urged to come to this meeting, visit us while in convention, note our methods and the work that is being done for the benefit of the entire industry.

To those who are interested in cottonseed products, and who do not belong to our association, we would urge that they give us their help and assistance in extending the membership and thus the influence of our association. Do not let it be said that you are willing to accept the benefits of the work of others, without contributing your share toward the benefits derived for the good of the entire industry.

Respectfully yours,

JOHN W. O'NEILL, President.

Attest:

ROBERT GIBSON, Secretary.

PACKING HOUSE SUPPLIES OF ALL KINDS

OUR SPECIALTIES

WOODENWARE AND COOPERAGE
WAX AND PARCHMENT PAPER

TWINKS AND CORDAGE

ANHYDROUS AMMONIA

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ICE AND REFRIGERATION

NEW CORPORATIONS.

Alliance, Neb.—The Alliance Creamery and Produce Company has been incorporated with \$25,000 capital stock by W. E. Spencer and others.

Attalla, Ala.—The Etowah Ice and Supply Company has been incorporated with \$25,000 capital stock by J. M., E. B. and S. E. Johnson of Lawrenceburg.

Chicago, Ill.—The Chicago Heights Brewing Company has been incorporated with \$100,000 capital stock by F. C. Tolle, Sol Ruvel and H. Badenins.

Benton Harbor, Mich.—The Twin City Creamery Company has been incorporated with \$8,000 capital stock.

New York, N. Y.—The Schroeder Ice Company has been incorporated with \$5,000 capital stock by H. C. Schroeder, C. H. Schroeder and C. G. Strubel.

El Paso, Tex.—The Northern Butter Company has been incorporated with \$20,000 capital stock by W. Fatman, C. J. Christenson, F. L. Murray and others.

Molyneux Corners, N. Y.—The Niagara Creamery Company has been incorporated with \$5,000 capital stock by B. N. Laffer, C. Parker and B. J. Whitewell of Lockport.

Bryant, Ind.—The Bryant Creamery Association has been incorporated with \$4,000 capital stock by W. C. Williams, J. A. McMullin, W. O. Stransburg, H. W. Huckriede and others.

ICE NOTES.

Newark, O.—The ice plant at this place was damaged by fire on June 12.

Springfield, Ill.—The Maurer Ice and Coal Company has completed its new ice factory here.

Fairmont, W. Va.—An ice and cold storage plant is to be erected here by Henry Schmulbach of Wheeling, W. Va.

New Orleans, La.—The Seventh District Company's ice plant was destroyed by fire on June 20. The loss is \$52,000.

Center, Tex.—H. N. Runnels, who has purchased the Shelby Cotton Oil Company's plant here, intends to install an ice plant.

Marshfield, Wis.—J. Hanson & Co. of Fond du Lac will erect a cold storage and cheese warehouse, 36 x 48 feet, to cost about \$10,000.

St. Louis, Mo.—The Waldeck Packing Company has purchased the packing plant of the St. Louis Union Packing Company on La Salle street, and will erect an ice plant on the property.

Harrison, N. J.—The annual meeting of the Business Men's Hygeia Ice Company will

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IF YOU ARE LOOKING FOR BAR-
GAINS WATCH PAGE 48.



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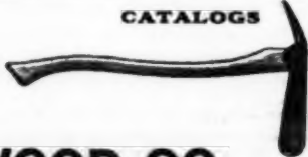
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be held Thursday, evening, June 27. Arrangements will be made for the opening of the new plant, which is nearly completed.

Danbury, Conn.—The Danbury Brewing and Ice Company, recently incorporated with \$300,000 capital stock, has purchased a large tract of land on Chestnut street, on which a four-story building 150 x 150 feet will be erected, the cost of which will be around \$200,000. A 40-ton ice plant will be installed.

VALUE OF DIGESTER TANKAGE IS DEMONSTRATED.

A new field has been opened for the employment of large quantities of the offal materials of the packing houses which heretofore were used only in the manufacture of tankage for fertilizer purposes. The prediction may be safely made that before long packinghouse tankage for the purpose named will be a scarcity on the market, and will be composed only of those raw materials which, owing to their unclean condition or otherwise unfit character, cannot be used in the manufacture of tankage suitable for the purpose here indicated—that is, for stock-feeding purposes.

In fact, the first steps in that direction have already been taken by a few of the largest packing concerns, while the results obtained by them have been most encouraging. And this was naturally to be expected of the selection of the raw materials and their conversion into either fertilizer tankage or stock food can be accomplished without the expenditure of additional capital for equipment, etc.; since all the necessary machinery is now in use in every plant, it can be but the matter of a very short time when a complete revolution will affect the packinghouse fertilizer. And all of this is going to take place with increased profits to the manufacturers, who will realize several times the amounts which they now derive from the manufacture of tankages for fertilizer purposes.

That digester tankage has proven the claims made for it, and that it is likely to replace various other feeding stuffs where such are not readily available, has been demonstrated on many occasions. So much milk, for instance, is supplied to cheese factories, condensed milk factories, and sold to cities and towns, that on many farms there is a scarcity of skim milk for feeding young calves and pigs. A substitute for skim milk is therefore desirable, and the value of digester tankage for this purpose was studied for young pigs.

The indications of these tests are that digester tankage can be used successfully as a substitute for skim milk in the ration for the growing pig from weaning time on. The results suggest further that a slightly greater proportion of tankage than one-eleventh of the ration could be fed, increasing the gains, and still keeping within the cost of production of the skim milk ration.

Corn meal and digester tankage in the proportion of 5 to 1 and 9 to 1 were compared for fattening pigs with rations of corn meal only, and with rations of middlings and corn meal 2 to 1, with and without the addition of one-eleventh of tankage. These tests covered 70 to 98 days. The average daily gain per pig on the tankage rations was 1.19 pounds, and on the rations without tankage 0.98 pounds. The average cost of a pound of gain with tankage was 4.44 cents and without tankage 4.86 cents. The gains were the greatest in every case where tankage was used in the ration, and this was more noticeable as the feeding period was prolonged.

In general, the figures given indicate that tankage can be used to good advantage in the ration for fattening the hog as well as for the growing pig.

DETECTING COCOANUT OIL IN FATS.

The following method is suggested for the detection of coconut oil in butter and other fats, based on the alcoholysis of fats: 5 grams of the melted fat are heated for 15 minutes in a thermostat at 50 deg. C., and then mixed with 30 c.c. of N/10 alcoholic potassium hydrate, shaken until completely clear, and again placed for eight minutes in the thermostat. The liquid is next neutralized with dilute sulphuric acid (2 c.c. of which equal to 30 c.c. of the alkali), made up to 145 c.c. with water, and rapidly distilled after the addition of a few fragments of pumice stone. 30 c.c. of alcoholic distillate are collected in a graduated cylinder and then the aqueous fraction in a flask holding 100 c.c.

The distillation should be finished within 45 minutes. The two fractions are washed into Erlenmeyer flasks, the free fatty acids neutralized, and the esters in each fraction saponified by heating them for about 45 minutes on the water bath under a reflux condenser with 40 c.c. of N/5 potassium hydrate. When cold the excess of alkali is titrated with N/10 hydrochloric acid, the result giving the amount of alkali required to saponify the respective esters derived from the 5 grams of fat. Assuming that the esters in the aqueous distillate from butter require less than 10 c.c. of the alkali, a higher value will indicate the presence of coconut oil.



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CURE FOR CONSUMPTION.

The use of cottonseed oil as a cure for tuberculosis has recently been called to the attention of the medical world by Southern physicians who claim to have had great success with such method of treatment. In the treatment of tuberculosis, hygienic surroundings, fresh air and proper diet are of the utmost importance. In a carefully written article on this subject, in Gould & Pyle's Encyclopedia of Medicine and Surgery, the importance of diet is emphasized as follows:

"Food is to be carefully chosen with due consideration of the habits and digestive capacity of the patient. Nutrition, nutrition, nutrition is the essential of treatment, and food is the essential of nutrition. Simplicity of diet is necessary. Nitrogenous and fatty elements should predominate. Sugar and starch should be reduced to a minimum. Cod liver oil, plain or emulsified with the aid of pancreatin, is one of the best of fatty foods. It may be given in doses of ½ ounce or less after meals. In some cases, beef or mutton fat, butter, olive oil, and the like, serve equally well, and being utilized in the ordinary way, seem less like medicine."

The writer of this article was evidently unacquainted with cottonseed oil as it is put on the market at the present time, or he would doubtless have mentioned it, says a chemist in "Cotton Seed." Physicians in the South have noticed that negroes working around the crude oil mills, and apparently

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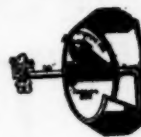
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tasting the oil and dipping their bread in it, soon acquire a very "slick" and well-fed appearance. They have also in a number of cases used the crude oil with highly beneficial effects upon their patients who are suffering from wasting diseases, in numerous instances complete cures being reported.

This is a matter which deserves careful attention and further investigation. There is no question whatever but a highly refined cottonseed oil is one of the purest forms in which fat can be taken into the system. Such oil is easily emulsified and can be given readily in the form of a salad dressing made by beating up the yolk of egg with the oil. If the patient is fond of salads, enough oil can be easily administered each day to give the necessary nutrition in a very palatable form.

Another way in which the oil could be administered is to make an emulsion with yolk of egg in the same manner as for a salad dressing but omit the condiments. The emulsion can be flavored with a little vanilla or sherry. The best way to prepare such an emulsion is to place the yolk of an egg in a large coffee cup, add a tablespoonful of water and then pour in the oil slowly, drop by drop, stirring with a Dover egg beater until one or two tablespoonfuls of oil have been added.

The oil can then be added faster until the cup is filled with the rich creamy mixture. This can be flavored with a little vanilla or a tablespoonful or two of sherry wine or whiskey, as the patient prefers.

A tablespoonful administered at intervals of two or three hours, or at meal times, will furnish the patient with sufficient quantities of pure fat in its most digestible form, combined with the most digestible form of protein, all in a very appetizing form.

JAPANESE FISH OIL INDUSTRY.

After boiling, the fish are put into wooden vessels or presses about 3 feet square and 2½ feet deep, the sides and bottom of which are composed of slats having a small opening between them. The cover is put on, and pressure is exerted by means of levers or stones put on top of the cover, the oil and water pressed from the fish running into a tank, where the water, going to the bottom, is first drawn off, and the oil afterwards put into cans, soldered up, and is then ready for shipment. The fish, after being pressed, is in the shape of a hard sodden mass, which is removed from the press, broken into small pieces, and spread out on mats in the sun and dried. When dry it is packed in straw mats and shipped. It is estimated that not more than 60 per cent. of the oil is extracted from the fish, while in drying this fertilizer more than half of the phosphates are lost.

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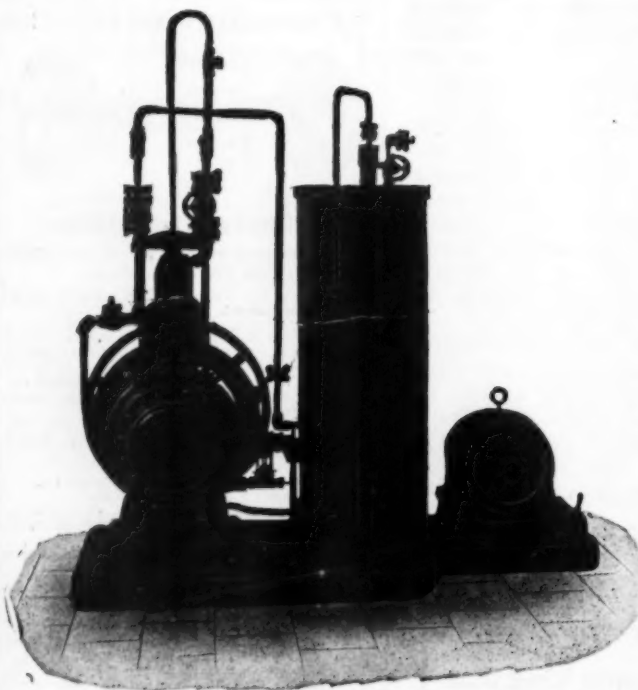
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard, which is quoted by the cwt. in tcs., pork and beef by the bbl. or tierce, and hogs by the cwt.

Reactions from Firmer Prices—Moderate Weakness Under Expectations of Increased Hog Supplies—This Week's Higher Hog Prices Likely to Enlarge the Hog Marketing—Moderately Increased Cash Demands for Products—Conservative Buying of Foreign Markets—Speculation of a Restricted Order—Feverish Undertone and Little Expectation of Permanently Bullish Movements at Once.

The hog products markets had early in the week a somewhat improved tone, as based upon a falling off in the hog receipts at the packing points and higher prices for them. There was, afterwards, a turn to weakness in the prices of the products through expectations of an enlarged hog supply next week at the packing points. It was believed in leading trade sources that the higher hog prices of this week would at once enlarge the hog marketing.

The situation of the markets for both meats and lard does not imply that it is ready, as yet, for permanently bullish movements. There is little doubt, however, but that an upward movement could be swung at the pleasure of packers, and that the trade opinion is that some such development will be in order at some time this side of the fall months, however erratic the near future of trading will show itself and as likely, on the whole, to easier prices.

The products markets are not having much speculation, but there are increasing cash demands upon them from home sources, particularly for meats.

It is conceded that the foreign markets need supplies of meats and lard in larger volume than they are taking just now.

The some degree holding off of the foreign markets in buying is due more to apprehensions of market prices in this country from hog supplies.

There is, however, some restraint in buying on the part of the foreign markets pending market effects from grain and cotton crop weather reports.

The speculation even in the hog products markets is tame on the inclination to await near market situations from the tenor of particularly cotton crop views.

The less than expected receipts of hogs at the packing points are promptly wanted in the competition of packers and shippers for the supplies, which forced prices for them, particularly early in the week, to an improved trading basis.

It would follow that the packers could not permit prices of the products to fall off materially. Indeed, with the full prices of hogs the products markets could have been easily higher for the week than noted for them.

Whether a hog supply had been in part held back by the farmers for a few days, because of the declining prices for the hogs in the previous week, had been problematical. But some trade opinion at the close of the week was that the enhanced prices for the hog supply would start freer shipments forward of it.

The surplus hog supply as made in the country in the interrupted period of marketing when the farmers were busy in planting and had little time to forward supplies of livestock, was, as some of the traders believe, only in a degree marketed before last week, and that last week's decline in the prices for the hogs checked a disposition to

market it in a lively way. Therefore, that there was a diminished supply of the hogs at the packing points early this week.

It remains to be seen the extent of the hog supplies for the coming week, and as to whether the higher prices this week for the hogs will materially increase supplies for them.

If the traders are wrong in their opinions of a larger hog supply of marketable averages to come forward at once it would be clear that the products markets would soon take on a more bullish tone; the prices of the products would be probably adjusted to the cost of the livestock, not only the late enhanced prices for it but the generally considered high and out of usual proportion of it to the selling values of the products.

The more general opinion is, however, that there is a hog supply yet to be marketed of more than the ordinary volume, and that this is the main reason for the holding down of prices of the products.

Estimates of hog receipts at the packing points for the current week have been out of line almost daily with the actual supply received upon them.

Larger hog supplies could have been handled this week than have been had. The estimates of more hogs than were received were based more upon the reports from the interior that the hogs were back to be moved out. It developed, as it would seem, that the hog market prices were unsatisfactory.

The farmers have seemingly put more determination to their views as to what they had ought to get for their hog supplies, and are back again to the old policy of feeding

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markets with the hog supplies as they can be used at firm prices. The recovery in the prices this week for the hog supplies came about from the modified receipts of them.

It may be doubted that the stocks of the products are further accumulating under the somewhat increased demands for supplies, with the modified packing, as compared with the previous week.

The stocks of the products, while they had been growing steadily before this week, are not large enough, as yet, to exercise the packers, particularly in protecting prices for them, if the degree of the hog supplies is to reach in the near future some expectations concerning it.

Rather the situation should be looked at in this way; that as any stimulation of the products markets enhances firmness of farmers' views as to prices of their livestock supply, and that as the cost of the livestock is already too great compared with the selling values of the products, that until something definite is learned as to the near future hog supply the products markets prices are of a more uncertain order than usual.

It is well understood that the warmer weather is starting up the salted meat trade for home consumption, and as it had been rather dull before for several weeks there is a more comfortable feeling concerning the near future distributions of supplies. The demands for meats from the South are increasing.

The trading on home account in pure lard has increased, partly on account of the reserved offerings of the compound lard except at relatively better prices than usual with the pure lard.

The difference in prices of compound lard and pure lard had narrowed to $\frac{1}{4}$ @ $\frac{1}{2}$ c. per pound, and in most seasons the difference has been in the neighborhood of $\frac{1}{2}$ c. per pound.

The break early in the week in the speculative market for cottonseed oil did not materially cheapen the prices of the bleaching grade of the oil for actual use; the subsequent reaction to higher prices in the general market for the oil, left the compound lard market firm at 9c., by which the comparison can be made with the pure lard market.

Bullish conditions for the pure lard market are looked for ultimately to favor the compound lard market; and it would seem from the naturally increased rate of consumption of pure lard that both the pure lard and compound lard would, at length, have more assuring statistical situations.

The grain crop weather reports are not especially bearing upon the hog products markets for the week, and for the reason there is too little speculative interest in hog products markets for sensitive influences from grain market features.

About the time something definite can be learned about the corn crop, the hog products markets should be rid of its apprehensions concerning hog supplies, and be ready for speculative interest.

The impression all around is that the hog products markets will ultimately be much more freely taken hold of for speculation, and as the opinion is based, in part, upon the recognized full season's wants of foreign and home markets.

In New York there is only moderate export interest in pork, with little change in prices. Sales of 325 bbls. mess at \$17.50 @ 18.25; 400 bbls. short clear at \$17 @ 18; 150 bbls. family at \$19 @ 19.50. Western steam lard has little export demands; but despite the varying option market the holders of spot lots in the Middle West sections do not offer them here except at relatively better prices; quoted at about \$8.70. City steam lard is slow and unsettled; quoted at \$8.50 @ 8.62 $\frac{1}{2}$. Compound lard firm at 9c. In city meats the light average bellies are in small supply and relatively high in price. Smoking average pickled quoted at about 14c.; 10 lbs. ave., at 12 $\frac{1}{2}$ @ 13c.; 12 lbs. ave. at 11 $\frac{1}{4}$ c.; 14 lbs. ave. at 11 $\frac{1}{2}$ @ 11 $\frac{3}{4}$ c. Loose pickled shoulders at 9c. Loose pickled hams at 12 @ 13c.

Exports from the Atlantic ports: last week, 2,895 bbls. pork, 13,438,328 lbs. meats, 12,094,447 lbs. lard; corresponding week last year,

2,504 bbls. pork, 9,982,652 lbs. meats, 10,409,139 lbs. lard. From November 1, 111,524 bbls. pork, 336,453,428 lbs. meats; 409,343,325 lbs. lard; corresponding time previous year, 131,980 bbls. pork, 403,222,729 lbs. meats, 466,079,320 lbs. lard, showing a decrease this season from November 1 of equal to 4,091,200 lbs. pork, 66,769,301 lbs. meats, 56,735,995 lbs. lard.

The United Kingdom has taken of the exports from November 1, 30,135 bbls. pork (30,170 bbls. last year), 234,116,356 lbs. meats (321,017,239 lbs. last year), 183,913,599 lbs. lard (192,304,931 lbs. last year), and the Continent, 13,463 bbls. pork (21,923 bbls. last year), 41,680,649 lbs. meats (68,848,584 lbs. last year), 162,122,976 lbs. lard (220,464,304 lbs. last year).

BEEF.—The English market is firm and is making some inquiry for city extra India mess here, which is quoted at about \$22. The barreled lots are not plenty. As they have steady distributions to near shipping sources prices are well sustained. Quotations: Mess at \$9.75 @ 10.50; packet at \$11 @ 12; family at \$14 @ 14.50.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York for the week ending Wednesday, June 19, 1907, were as follows:

Bacon.—Antwerp, Belgium, 107,308 lbs.; Ceara, Brazil, 13,672 lbs.; Colon, Panama, 1,859 lbs.; Copenhagen, Denmark, 29,739 lbs.; Christiania, Norway, 14,990 lbs.; Genoa, Italy, 168,615 lbs.; Hamilton, Bermuda, 3,118 lbs.; Havana, Cuba, 56,944 lbs.; Liverpool, England, 78,548 lbs.; London, England, 31,500 lbs.; Matanzas, W. I., 38,609 lbs.; Neuvinas, Cuba, 19,720 lbs.; Port Limon, Costa Rica, 1,706 lbs.; Santiago, Cuba, 52,548 lbs.; Southampton, England, 28,840 lbs.

Hams.—Antwerp, Belgium, 62,500 lbs.; Amsterdam, Holland, 8,987 lbs.; Bridgetown, W. I., 3,284 lbs.; Callao, Peru, 750 lbs.; Colon, Panama, 3,538 lbs.; Copenhagen, Denmark, 9,214 lbs.; Georgetown, British Guiana, 5,000 lbs.; Guayaquil, Ecuador, 1,082 lbs.; Guadalupe, W. I., 5,234 lbs.; Hamilton, Bermuda, 6,640 lbs.; Havana, Cuba, 17,955 lbs.; Kingston, Jamaica, 2,463 lbs.; La Guana, Venezuela, 8,490 lbs.; Liverpool, England, 15,498 lbs.; Matanzas, W. I., 10,857 lbs.; Neuvinas, Cuba, 11,306 lbs.; Port au Prince, W. I., 2,160 lbs.; Progress, Mexico, 5,307 lbs.; Puerto Plata, San Domingo, 3,370 lbs.; Port Antonio, W. I., 580 lbs.; Port Limon, Costa Rica, 1,336 lbs.; St. Croix, W. I., 723 lbs.; Santiago, Cuba, 18,073 lbs.; Tampico, Mexico, 651 lbs.

Lard.—Aalesund, Norway, 15,530 lbs.; Antwerp, Belgium, 108,250 lbs.; Amsterdam, Holland, 19,000 lbs.; Aberdeen, Scotland, 10,000 lbs.; Buenaventura, Colombia, 6,260 lbs.; Bridgetown, W. I., 4,900 lbs.; Bremen, Germany, 45,320 lbs.; Bremerhaven, Germany, 26,950 lbs.; Catania, Sicily, 7,500 lbs.; Copenhagen, Denmark, 49,500 lbs.; Colon, Panama, 12,370 lbs.; Callao, Peru, 35,562 lbs.; Ceara, Brazil, 41,305 lbs.; Cayenne, French Guiana, 1,000 lbs.; Corinto, Nicaragua, 3,117 lbs.; Cartagena, Colombia, 1,500 lbs.; Drontheim, Norway, 7,250 lbs.; Dundee, Scotland, 37,245 lbs.; Dantzic, Germany, 8,289 lbs.; Georgetown, British Guiana, 7,794 lbs.; Glasgow, Scotland, 107,620 lbs.; Guayaquil, Ecuador, 53,400 lbs.; Gibraltar, Spain, 2,800 lbs.; Guadalupe, W. I., 59,948 lbs.; Genoa, Italy, 6,200 lbs.; Hamilton, Bermuda, 6,957 lbs.; Havana, Cuba, 86,818 lbs.; Hamburg, Germany, 46,100 lbs.; Hull, England, 75,812 lbs.; Iquique, Chile, 19,200 lbs.; Kingston, Jamaica, 2,650 lbs.; Koenigsberg, Germany, 8,261 lbs.; Liverpool, England, 332,621 lbs.; London, England, 10,000 lbs.; La Guaira, Venezuela, 13,461 lbs.; Matanzas, W. I., 76,543 lbs.; Neuvinas, Cuba, 51,873 lbs.; Port Limon, Costa Rica, 31,344 lbs.; Port au Prince, W. I., 84,901 lbs.; Progress, Mexico, 43,302 lbs.; Puerto Plata, San Domingo, 22,672 lbs.; Panama, Panama, 1,867 lbs.; Port Antonio, W. I., 2,000 lbs.; Riga, Russia, 64,684 lbs.; Rotterdam, Holland, 50,162 lbs.; St. Croix, W. I., 3,177 lbs.;

EXPORTS OF PROVISIONS

Exports of hog products for week ended June 15, 1907, with comparative tables, as follows:

PORK, BARRELS.			
To—	Week June 15, 1907.	Week June 16, 1906.	From Nov. 1, 1906.
United Kingdom....	615	433	90,185
Continent.....	145	458	13,463
So. and Cen. Am....	940	120	14,736
West Indies.....	1,105	1,277	45,161
Br. No. Am. Col....	68	216	7,500
Other countries.....	22	—	490
Totals.....	2,895	2,504	111,524

MEAT, POUNDS.			
United Kingdom....	11,704,175	8,615,859	284,116,356
Continent.....	1,449,982	721,575	41,680,649
So. and Cen. Am....	79,932	198,000	2,418,970
West Indies.....	193,719	436,819	7,792,359
Br. No. Am. Col....	—	—	108,275
Other countries.....	10,500	9,800	341,819
Totals.....	13,438,323	9,982,653	336,453,428

LARD, POUNDS.			
United Kingdom....	4,299,842	6,217,600	183,913,599
Continent.....	5,531,369	2,461,029	162,122,976
So. and Cen. Am....	762,961	382,120	2,264,838
West Indies.....	1,174,273	1,359,965	38,230,118
Br. No. Am. Col....	7,500	3,515	296,701
Other countries.....	318,500	5,220	2,316,308
Totals.....	12,094,447	10,409,139	409,343,325

RECAPITULATION OF WEEK'S EXPORTS.			
From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York.....	1,813	1,716,875	3,376,600
Boston.....	561	4,373,350	2,397,296
Philadelphia.....	—	344,851	727,100
Baltimore.....	—	39,453	2,264,838
New Orleans.....	379	26,000	1,418,861
Montreal.....	3	6,946,050	877,753
Galveston.....	139	16,521	570,325
Mobile.....	—	75,025	118,100
Newport News.....	—	—	374,462
Totals.....	2,895	13,438,328	12,094,447

COMPARATIVE SUMMARY.			
	Nov. 1, 1906.	Nov. 1, 1905.	Decrease.
Pork, lbs.....	22,304,800	26,596,000	4,291,200
Meats, lbs.....	331,453,428	418,222,720	86,769,301
Lard, lbs.....	409,343,325	466,079,320	56,735,995

OCEAN FREIGHTS.

Liverpool, Glasgow, Hamburg.			
	Per Ton	Per Ton	Per Ton
Beef, per tierce.....	2/	3/	14c
Canned meats.....	10/	15/	14c
Oil Cake.....	8c	10c	8c
Bacon.....	10/	15/	14c
Lard, tierces.....	10/	15/	14c
Cheese.....	20/	25/	2M
Butter.....	25/	30/	2M
Tallow.....	10/	15/	12c
Pork, per barrel.....	1/6	2/6	14c

Santiago, Cuba, 182,334 lbs.; Santa Marta, Colombia, 1,455 lbs.; Southampton, England, 58,750 lbs.; Stettin, Germany, 33,092 lbs.; Turk's Island, W. I., 1,894 lbs.; Valparaiso, Chile, 25,000 lbs.

Pork.—Antwerp, Belgium, 50 tes.; Bridgetown, W. I., 97 bbls.; Cayenne, French Guiana, 5 bbls.; Curacao, Leeward Islands, 80 bbls.; Georgetown, British Guiana, 655 bbls., 10 tes.; Guadeloupe, W. I., 42 bbls.; Hamilton, Bermuda, 23 bbls.; Hamburg, Germany, 10 bbls.; Kingston, Jamaica, 26 bbls.; Port Antonio, W. I., 56 bbls.; Port au Prince, W. I., 185 bbls.; Puerto Plata, San Domingo, 30 bbls.; Port Limon, Costa Rica, 25 bbls.; St. Croix, W. I., 31 bbls.; Turk's Island, W. I., 10 bbls.

VIRGINIA-CAROLINA DIVIDEND.

The Virginia-Carolina Chemical Company has declared a regular quarterly dividend of 2 per cent. on its preferred stock, payable on July 15. Books close on June 22 and reopen on July 17.

SOAP IN RUSSIA.

There are in Russia about fifty large soap factories, producing annually 250,000,000 pounds of the crude kind of soap. To meet modern requirements, 108,000 pounds of toilet, medicated and other soaps are imported, principally from France, Germany and England.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The London auction sale on Wednesday showed prices as unchanged, with 650 casks sold out of 1,700 casks offered.

It would appear that there is less demand upon the English markets. Indeed, all private advices say that while the consumption in England is of a normal order, yet there is some modification of Continent demands upon it for supplies, and that the Continent has supplied its more active needs for the near future.

There does not seem much prospect of materially increased foreign demands for supplies to this country, although that the recent ordinary buying interest thence is likely to continue.

The foreign markets are getting rather more of a supply than they got last year at this time from Australia and River Plate.

The somewhat modified productions of this country, usual in the summer months, fail to put a better tone to the market prices, and for the reason that trading is slackened a little from the soapmakers, who are manifesting their usual unwillingness in the warm weather to buy more of a supply than needed for near use.

But the stocks of tallow over the country are by no means burdensome, except, perhaps, of the lower grades, of which there is more of an accumulation than desired upon the Western and Eastern markets.

It can be said that all of the better grades of the tallow bring prices well up to those made in the previous week, but for the lower grades that there is a disposition to shade prices a little rather than to carry them along, particularly those on the dock, in the present warm weather.

There does not appear anything especial in the developments of associated products markets implying a near marked change in the prices of tallow.

It is clear that the tallow prices are cheap compared with the cost of cottonseed oil, but that the quickened demands for tallow, as well as for grease, because of the oil situation, are not sufficiently important to enhance trading prices for them.

Those soapmakers who use cottonseed oil seem to be pretty well supplied with it against urgent needs by old contracts at lower prices than those current, and who, as compelled to use the oil for the make of their special soaps, are not disposed to resell it, although in instances big profits are possible.

It is only the other soapmakers that are more concerned over tallow and grease than cottonseed oil supplies, while their interest is of a reserved order on account of the season of the year.

The linseed markets of Europe are a trifle lower for the week, and the cottonseed oil market in England had declined further a little, although reacting to advanced prices.

The foreign soapmakers are more freely than usual using linseed oil; nevertheless, as their manufactured goods business is of a fairly satisfactory order their consumption as well of tallow is freer than it was at this time last year, although on the Continent less than it was a little while since.

The New York city hoghead tallow is offered only in a moderate way, and more particularly for July delivery. The last sale was early in the week of 50 hhds. for export at 6½¢, and this is further quoted as the trading price.

The weekly contract deliveries of New York city hogheads will be made at 6½¢.

New York city, in tierces, quoted at about 6½¢ for special lots, with some held higher, or to 6½¢.

The edible tallow is quoted at 7½¢.

The country made tallow is cleaned up rather closely on arrival at slightly irregular prices rather than to carry it along against possibilities through weather conditions. Sales for the week, 225,000 pounds at 6½¢@6½¢, up to 6½¢@6½¢ for special lots.

OLEO STEARINE.—The market is not at all lively or in positively firm position.

The changes in the prices of pure lard tends to keep the compound makers quiet in buying raw materials.

At the same time the stocks of the stearine at the Eastern markets are not particularly large, except, perhaps, one holding, which is held practically at a price that checks trading in it. There is a full holding of supplies, however, at the West.

It requires a more energetic lard market to start up confidence in the associated products, and this is not likely to develop at once; yet the compound makers do not expect to make as much compound lard for the remainder of the season to the new crop months as they made last year for that time, in consideration of the moderate cottonseed oil supply.

The market in New York for the stearine is 9½¢@9½¢, with the last sale, 5 cars. Philadelphia was at 9½¢, which inside price is all buyers care to pay.

LARD STEARINE.—The demands from the lard refiners are unimportant, and the market is nominally 10½¢.

GREASE.—The foreign markets are buying in a very moderate way. The local soapmakers are not especially vigorous buyers, notwithstanding the cheap cost of the grease compared with that for cottonseed oil. Quotations: Yellow at 5¼¢@6¢; house at 5¼¢@6½¢; bone at 5¼¢@6½¢; white at 6½¢@6½¢; "B" white at 6¼¢.

GREASE STEARINE.—Light stocks tend to hold prices. Not much demand. Quotations for yellow at 6½¢@6½¢. White at 6½¢@7¢.

COTTONSEED STEARINE.—Is nominally about 8¼¢ per lb. for double pressed. Very

little will be on sale this side of the new crop months.

LARD OIL.—Manufacturers are buying moderately, with prime quoted at 75¢@77¢.

NEATSFOOT OIL.—There are moderately active jobbing demands and a little export business. Prices are well supported. Quotations: 20 cold test at 95¢; 30 test at 85¢; 40 test at 72¢; prime at 60¢; dark at 50¢.

PALM OIL.—Small trading at steady prices. Quoted at 6½¢@7¢ for prime red and 7¼¢ for Lagos.

CORN OIL.—Strong market, with a better export business. Car lots quoted at \$5.90@6. There is increased foreign consumption, as it has displaced in some degree cottonseed oil in soapmakers' consumption.

OLEO OIL.—A good, full supply is on the way to Rotterdam, where prices favor the buyer, with the consumption not a brisk one. Rotterdam quoted at 54 florins. New York quotes 10½¢ for choice and 7¼¢ for low grade.

COCOANUT OIL.—There is little life at present to first hand trading. But the consumption is steadily liberal at slightly easier prices. Ceylon spot, 9¢@9½¢; do. shipments, June and July at 8½¢@8½¢; Cochin, spot at 10¢@10½¢; do. June and July shipments at 9½¢@9½¢.

PRODUCE EXCHANGE NOTES.

Visitors: F. H. Ahlers, Bremen; Harry Swan, Liverpool; H. F. Kerr, Jamaica, W. I.; W. Woodman, Trinidad; W. B. Bogert, C. T. Tiedeman, W. Ewald, Chicago; C. Fitzsimons, Columbia, S. C.; James D. Dawson, Houston, Tex.

ALABAMA TRUST LAW.

A despatch from Birmingham, Ala., says: The fertilizer and cottonseed oil mill investigating committee of the State Legislature has adjourned after several weeks of probing into the alleged combination in the fertilizer trade in Alabama. To John W. Overton, state senator, was delegated the duty of preparing a final report of the committee to be submitted to the Legislature at its meeting July 10, and a general fertilizer bill covering the points brought out by the investigation. The committee has framed an anti-trust bill modeled upon the Texas law. The bill is of wide scope and proposes to prevent the organization of trusts in every line of business. It fixes a penalty of not less than \$200 nor more than \$5,000 upon the corporation or its agents convicted of violating its provisions. Discrimination of all kinds is prohibited under severe penalties.

Cocoanut Oil

Palm Oil

Palm Kernel Oil

Tallow

Grease

Caustic Soda

Olive Oil Foots

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COTTONSEED OIL AS A BODY BUILDER.

The value of cottonseed oil as an article of food is slowly being realized. Experimenters working in many directions are finding new uses for it and the more they investigate the more enthusiastic they become over the possibilities of the oil. One of the experimenters, in a recent letter to President Ransom, of the Interstate Cottonseed Crushers' Association, tells of a line of work which should interest the trade and is therefore published. It is as follows:

Mr. L. A. Ransom, President, Interstate Cottonseed Crushers' Association, Atlanta.

Dear Sir—I presume that you have seen the article which appeared in the Atlanta Constitution under dates of May 16th and 17th, concerning my experiments as to the medicinal value of cottonseed oil. For your information, and the information of your colleagues, I beg to make you a more detailed statement concerning this product:

Something over a year and a half ago my attention was called to the value of cottonseed products in their relation to the food supply of humanity. As you know, a very large percentage of acute and chronic diseases come from the mal-nutrition, or the failure to assimilate food products which are taken into the body, which do not generate enough strength and heat and life-giving elements to maintain an equilibrium of the system; consequently, one's system becomes below normal, and their strength wanes, with or without loss of weight, and great lack of energy takes place, inasmuch as it reduces the vitality of the person so situated; and in this condition one is susceptible to any acute disease which may be prevented, and if this condition is long continued, the acute diseases merges into a chronic one. Then we have the long list of ailments which affect humanity.

The basis of this whole theory is the lack of the human body being kept at a normal state, as far as heat and life-giving properties are concerned.

Now, in order to do this, physicians and scientists have resorted to a great many different preparations, I may say thousands of them; but the trend of modern investigation is more in the line of prophylaxis, or the prevention of disease, than relying upon medicines to remove these causes after they have once taken hold of humanity. As a natural sequence, in following out this theory, the value of food products is daily brought home more and more before the minds of intelligent physicians, and in following this line of reasoning, I began, a year and a half ago, to experiment with your product, cottonseed oil, under various conditions. I find, after the continued use of it in a great number of cases, about the following results, taking, for example, a comparison with cod liver oil:

Louisville Cotton Oil Co.,

REFINERS OF COTTON OIL

ALSO FIRST, IF NOT ONLY

LICENSED AND BONDED

COTTON SEED OIL WAREHOUSE

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Brings PRODUCERS, DEALERS and CONSUMERS of COTTON SEED OIL in closer touch with each other than ever before and at less cost than by any other method. It also enables the speculatively inclined capitalist to buy and sell Crude and Refined Cotton Seed Oil without Mill or Refinery, working on his own judgment entirely

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CABLE ADDRESS
"COTTONOIL," Louisville.

1st. Only about twenty-five per cent. of the people can assimilate and digest cod liver oil; seventy-five per cent. can assimilate and digest cottonseed oil.

2nd. About the same proportion of the people complain of the unpalatability of cod liver oil; about the same proportion will accept the cottonseed oil as being more palatable.

3rd. As to medicinal value, there is absolutely nothing in the cod liver oil except the fat and heat giving properties, which make us desire to use it; your preparation contains a greater percentage of these properties.

4th. Cod liver oil, being an animal fat, decomposes much quicker than a vegetable oil; your product, being a vegetable oil, will naturally not decompose as quickly, and consequently could not be the same soil for germs as decayed animal matter would be.

Now, for your information, I will state that a company has been formed in this city, and will put upon the market your product in the shape of an emulsion, which is being used now by some of the prominent physicians in Atlanta, notably Dr. Luis A. Rouglan and Dr. W. C. Jernagin. The latter physician stated to me a few days ago that he had for some years absolutely refused to prescribe cod liver oil, and had never found a substitute to take its place, but that, on account of its indigestibility, he had absolutely discarded it from use in his practice. Of course, these physicians have become interested in this preparation only in the last two or three weeks, as I have not given the public my investigation until this week. This company will be known as the Nottoc Chemical Company, and we expect to put this product upon the market as an absolute substitute for any emulsions which now exist, and we respectfully request that you and your associates give us your moral influence in helping us in this work.

You fully realize that there is imported into the United States each year between thirty and forty million dollars' worth of foreign products which are far inferior to the products that you gentlemen manufacture, and which, in time, if we get your support in this movement, your product will entirely supersede. I think those gentlemen of your association who have known me know that my personal and professional standing would not allow me to make any statement that I could not fully verify in facts, and while I know you are not interested in going into the details of each particular case, I will state that I have records of the cases themselves, which I will cheerfully furnish you, in which we find a gain in weight; for instance, in one case, of Mr. Russell, a broker, whose office is in the Austell

Building in Atlanta, a gain of five pounds in eight days; this man was just recovering from a severe hemorrhage and was put upon this preparation to the exclusion of any drugs. This is only one out of many cases which I have tabulated, which information I will cheerfully furnish if you desire it at any time.

I request of you and your associates your earnest investigation of this part of your business, as my investigations have proven in eighteen months' continued and tireless study that I am absolutely correct in this theory, and I unhesitatingly state to you that you have a product the value of which you yourselves do not know yet.

I trust to have the pleasure of meeting you personally in Atlanta, and will be glad to have your association co-operate with us in educating the people to the fact that we will put upon the market a more eligible preparation, a better medicinal preparation and a more palatable preparation, than and that exists to-day.

I will thank you if you will bring this matter to the attention of your crushers' association. Yours very truly,

(Signed) GEORGE BROWN, M.D.

INCREASE YARDS CAPITAL.

The St. Joseph Stockyards Company has decided to increase its capital stock from 16,500 shares of the value of \$1,650,000, to 25,000 shares, valued at \$2,500,000. This was decided at a meeting of the board of directors held at the Exchange Building.

Sixty days' notice to the stockholders must be given before such action can be taken.

When the old stockyards were purchased by the new company, ten years ago, the capital stock was only \$500,000. It has been increased from time to time, until it will now reach the \$2,500,000 mark. At that time the yards were in poor condition and not a great deal of business was being transacted. At the present time the St. Joseph yards are one of the most complete and best constructed in the United States. Relative to the proposed increase of capital, John Donovan, general manager of the company, said:

"It is simply a repetition of the history of any growing concern. We have to have more capital stock on which to carry on the increasing business."

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official organ of the Interstate Cottonseed Crushers' Association, the Oil Mill Superintendents' Association of the United States, the Texas Cottonseed Crushers' Association, the South Carolina Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association

Violent Changes in Prices—Radical Declining and Advancing Tendencies—An Easily Manipulated Market—Essentially a "Long" Market—Situation Entirely a Speculative One—Moderate Supplies Permit Confidence of Early Deliveries Despite Dull Demands—Essentially All Home and Foreign Demands Checked by the Prices—Possibly a Little More of a Supply Will Accumulate Than Expected—New Crop Deliveries Increasingly Sensitive to Cotton Crop Weather Reports.

That the speculative market for cottonseed oil took a plunge early in the week, and that it came up as quickly as it went down, emphasizes the uncertainty of the market under the present moderate supply position, and the fact that on account of it there is permitted a situation essentially for manipulation.

We had observed in our review for two or three weeks that the foreigners were getting rid of their holdings and that reselling and cancelling contracts on their part was quite general. This was a monition of more pressure, and it came at length in the decline in prices early in the week, and as it was further favored by the bearish drift of views of some of the leading operators, who get alive at once to possibilities of market situations.

But it was just as easy for the prominent operators to advance the market as it was to favor declining prices, in consideration of the fact that speculation is now the uppermost factor, and that it is not necessary to consider the rate of demands for consumption, since there is absence of material demand from any home consuming or foreign source, while the supply of the oil is not large enough to make, just now, at least, much concern over it.

It is simply a market in which home compound makers, soapmakers and foreigners do not feel inclined to buy, and that as there is a remarkably dull market for the actual oil that the speculative end of it is the only part worth consideration of the traders.

The daily report of the trading as appended will show the violent changes in prices for the week, and they are not referred to further just here.

The features that permit the present situation of the market as well as those that are likely to come up, antagonistic or otherwise, to it are of chief concern and they are particularized.

We do not think that there has been a material "short" interest latterly anywhere, notwithstanding some of the trade talk that the break up of the market a few days since was with a view of covering "short" sales.

It is quite likely that the lower prices permitted taking of some profits on "long" deals, as well as that they permitted new buying for profits on the advanced line of prices that followed or as would permit on prices that were likely to follow.

There is no question but that the market is a "long" market, as it may be spoken of in a general way, as covering the interest in trading in it by the outsiders, as well as that by most other buyers for carrying deals, although the "long" holdings are not so large as they were in the week before.

But because it is a "long" market, essentially in all hands, and as it has been made so by speculators and others operating on the theory of the "short supply" position, it would seem a little perplexing as to how all the "long" oil is to be taken care of when the July option is reached.

The demand for actual use of the oil is not likely to improve in the near future at

around current prices; therefore the old crop deliveries are supported by speculators from sentiment on the supply position.

The new crop deliveries are likely to stand more apart from the fluctuations in the prices of the intermediate deliveries, from this along, than before this season, and to depend for changes in their prices upon the cotton crop news. Thus, this week we have found the old crop months advancing sharply upon some one day's trading from a before declining tendency, and the new crop months making only slight changes.

The thought will come up, despite the fact that the market can be handled speculatively in the near future, either way; indeed, that it is likely to have wild changes in prices to a lower or higher basis, probably to both, by which the speculative end of it will be of a feverish character, that the current or possible prices are restricting consumption and that however moderate the supply is over the country, with the long time expressed doubt that it would be insufficient to meet needs to the new crop season, yet that by the diminished consumption at the high prices, with the current dull new demands from essentially all foreign and home sources, that there is just so much more of a supply left for future use.

It is conceded that the use of pure lard is greater than it was before this season, because, in part, the compound lard is practically within $\frac{1}{4}$ c. per pound of the price of the pure lard; therefore, the consumption of the cotton oil by the compound makers is diminished.

Besides, there is less of the oil being used for other edible purposes, while there is the indicated unimportant export demand. The fact, as well, is that the foreigners had resold a fair part, if not a good part, of the

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We have been making cottonseed oils for over a quarter of a century, and our business is one of the largest in the world.

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"SNOWFLAKE"—Choice Summer White Oil

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"DELMONICO"—Choice Summer Yellow Oil

"APEX"—Prime Summer Yellow Oil

"HULME"—Choice Winter White Oil

"NONPAREIL"—Choice Winter Yellow

"WHITE DAISY"—Prime Summer White Oil

"EXCELSIOR"—Summer White Soap Oil

(Our "SNOWFLAKE" is unequalled for cooking purposes)

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contracts that had called for summer deliveries.

We do not learn that there is any other oil on the way back to this country except the lot, or 5,000 bbls., referred to in our previous week's review, from England, which we understand was landed here this week, and which was, of course, American oil, against the sale of which it is said that the soap-makers in England bought corn oil.

It is hardly likely that English made oil could be sent here, considering the duty, unless this market should further advance, although we observe that the English market has taken another turn upward after a further decline of 6d., and at mid-week made an advance of 1s. 3d., with Hull (England) quoting 32s. 3d. for loose.

The linseed markets of Europe are fairly well sustained, but they show prices that permit a full liberal consumption of the linseed oil by the soapmakers, as well as do some of the other soap oils, by which the foreign soapmakers are able to get along with less than the ordinary volume of cottonseed oil.

The Calcutta linseed in London is quoted at 45s. 6s. and the La Plata 44s. 9d., with the linseed oil at 27s. 9d., which prices are 3@6d. lower than those of last week.

As concerns the edible grades of the cottonseed oil and the current slow foreign demands for them at the high prices, the situation arises, in good degree, from the dragging lard markets over the world, and the failure to reach some full prices for the hog fat that some foreign sources considered as probable by this time.

And the lard market, in our opinion, is not likely to have a permanently bullish look in the near future, or until the hog supply of this country is more freely packed and laid away for future consumption.

It is, of course, a peculiar situation that lard can go lower considering the high cost of the hog supply. Nevertheless, it is very doubtful that the lard market will be handled in the near future in a way to permit the farmers to get a more exalted opinion than now concerning the values of their hog supplies.

It is likely that at some time before the fall months the lard product will be on a bullish turn, if not in the near future; indeed, expectations are held of still lower prices for the near future for the hog fat, although there will be, probably, frequent turns of a buoyant order. A larger hog supply expected for next week at the packing points is the reason for anticipated easier lard prices.

It is necessary to hold compound lard prices to the relatively high basis at which it stands, in view of the high cost of cottonseed oil. But it must be clear that pure lard should reach a much higher price than that current if the compound lard is to have a particularly active consumption with compound makers' needs of cottonseed oil supplies as full as expected, a little while since, they would be through to a new crop oil season.

There has been some, but less active than in the previous week, buying of new crude for the new crop deliveries; although about 60 tanks more have been taken up.

There has been some further disposition to sell the refined at the seaboard against the

buying of the crude, but which has been of a less marked order.

The cotton crop weather has been, for a few days, very favorable, and the cotton crop news is a little more cheering.

But all situations of the cotton crop considered, we regard it as almost impossible that a big cotton crop can be made; besides, that even with exceptional weather conditions it is hard to see how the cotton crop can be other than a late one, even though it may not be as late as it seemed likely it would a week or two since.

The cottonseed oil supply, moderate as it is, will likely have to meet needs for consumption to a later period of the season than usual; but it is a question on the diminished consumption, as indicated, as to how much further along in the season the supply will meet needs than it had been expected it would several weeks since.

The cottonseed oil market may be regarded as an extremely venturesome one at present, and that it is likely to continue under marked feverishness as guided by speculation.

A good, solid look to the oil situation would require more demand for actual supplies of it than is likely to be had at the prices until the lard market gets in better shape than it is in at present.

New York Transactions.

The market last Saturday (15th) was quiet and about $\frac{1}{4}$ c. lower. There was increasing disposition to sell, and buyers were a good deal scared through the good weather for the cotton crop, and the stagnant look of spot demands. Sales were 100 bbls. prime yellow, October at 52c.; 100 do. at 51 $\frac{1}{4}$ c.; 200 do. at 51 $\frac{1}{2}$ c.; 300 do. at 51c.; 600 bbls. November at 44c.; 800 do. at 43 $\frac{1}{2}$ c.; 100 bbls. July at 56c. Closing prices: June at 54@56 $\frac{1}{4}$ c.; July at 55 $\frac{1}{4}$ @56 $\frac{1}{4}$ c.; September at 54 $\frac{1}{4}$ @55 $\frac{1}{4}$ c.; October at 50 $\frac{1}{4}$ @51c.; November at 43 $\frac{1}{4}$ @43 $\frac{1}{2}$ c.; December at 41@42c.

Off yellow, June at 53@57c.; July at 53@56c.

Good off yellow, June at 53@57c.; July at 53@56c.

Sales late the day before had been 200 bbls. prime yellow, June at 57c.; 500 do. October at 52 $\frac{1}{2}$ c.; 100 do. July at 56 $\frac{1}{4}$ c.; 800 do. at 56 $\frac{1}{2}$ c.

On Monday there was a very marked selling pressure, which broke the market badly; the July option sold down fully 3 $\frac{1}{2}$ c., and the October option 2 $\frac{1}{2}$ c. On account of the dull condition of spot demands and the general surroundings of depression there was apprehension of, at length, freer selling of July "longs." Sales were 100 bbls. prime yellow, July at 55c.; 100 do. at 54 $\frac{3}{4}$ c.; 100 do. at 52 $\frac{1}{2}$ c.; closed at 51 $\frac{1}{2}$ @52 $\frac{1}{2}$ c. (June closed at 52@55c.; September closed at 51 $\frac{1}{4}$ @52 $\frac{1}{2}$ c.); 200 bbls. October at 50 $\frac{1}{4}$ c.; 100 do. at 49 $\frac{1}{2}$ c.; 100 do. at 49 $\frac{1}{4}$ c.; 100 do. at 49 $\frac{3}{4}$ c.; 100 do. at 49c.; 100 do. at 48 $\frac{1}{2}$ c.; 300 do. at 48 $\frac{3}{4}$ c.; closed at 48 $\frac{1}{2}$ @49c.; 100 bbls. November at 43c.; 100 do. at 42 $\frac{1}{2}$ c.; 100 do. at 41 $\frac{3}{4}$ c.; 100 do. at 42c.; 400 do. at 41 $\frac{1}{2}$ c.; closed at 41 $\frac{1}{2}$ @41 $\frac{3}{4}$ c.; 300 bbls. December at 41c.; 100 do. at 40 $\frac{1}{4}$ c.; 200 do. at 40c.; 200 do. at 39c.; closed at 39@39 $\frac{1}{4}$ c.

Off yellow, June at 50@54c.; July at 51@54c.

Good off yellow, June at 51@54c.; July at 51@52c.

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On Tuesday there was a sharp recovery to higher prices almost at once. The July option went up fully $3\frac{1}{4}$ ¢, and the October option fully 4¢, the latter followed by a decline of $1\frac{1}{4}$ ¢. There was a general advance in prices of from $2\frac{1}{4}$ ¢ to 4¢, followed by feverishness and some reaction. It was a market simply of following the leaders in the present movement, and who could do much as they pleased with it. Prime yellow, June, closed at $55\frac{1}{4}$ ¢@57¢. Sales of 100 bbls. prime yellow, July at $55\frac{1}{2}$ ¢; closed at $55\frac{1}{2}$ ¢@55¢; 400 bbls. September at $54\frac{1}{2}$ ¢; 100 do. at $54\frac{1}{2}$ ¢; 100 do. at $55\frac{1}{4}$ ¢; 100 do. at 55¢; closed at $54\frac{3}{4}$ ¢@55¢; 200 bbls. October at 51¢; 200 do. at $51\frac{1}{4}$ ¢; 400 do. at 52¢; 200 do. at $52\frac{1}{2}$ ¢; 200 do. at 53¢; 200 do. at $51\frac{1}{4}$ ¢; 300 do. at $51\frac{1}{2}$ ¢; 100 do. at $51\frac{3}{4}$ ¢; closed at $51\frac{1}{2}$ ¢@51¢; 200 bbls. November at $43\frac{1}{4}$ ¢; 500 do. at $43\frac{1}{2}$ ¢; 100 do. at $43\frac{3}{4}$ ¢; 100 do. at $44\frac{1}{4}$ ¢; 300 do. at 44¢; closed at $43\frac{3}{4}$ ¢@44¢; 1,300 bbls. December at 40¢; 1,100 do. at $40\frac{1}{2}$ ¢; 100 do. at $41\frac{1}{4}$ ¢; 600 do. at $42\frac{1}{2}$ ¢; 200 do. at $42\frac{1}{4}$ ¢; 500 do. at 42¢; closed at $41\frac{1}{4}$ ¢@41¢.

Off yellow, June at $54\frac{1}{2}$ ¢@56¢; July at $53\frac{1}{2}$ ¢@55¢.

Good off yellow, June at $54\frac{1}{4}$ ¢@56¢; July at $54\frac{1}{2}$ ¢@56¢.

On Wednesday the bullish movement continued and the close of the market was firm, with an advance in prices of $1\frac{1}{2}$ ¢ for the day, on deliveries to November; i.e. advance on November, and but little change from the day before in December. Sales of 100 bbls. prime yellow, June at 57¢; closed at $56\frac{3}{4}$ ¢@57¢; 100 bbls. July at $56\frac{1}{2}$ ¢; 2,200 do. at $56\frac{1}{4}$ ¢; 100 do. at 57¢; closed at $56\frac{3}{4}$ ¢@57¢; 100 bbls. August at $56\frac{1}{2}$ ¢; 600 bbls. September at $56\frac{1}{2}$ ¢; 300 do. at $56\frac{1}{4}$ ¢; 400 do. at $56\frac{1}{2}$ ¢; closed at $56\frac{1}{2}$ ¢@57¢; 800 bbls. October at 53¢; 200 do. at $53\frac{1}{4}$ ¢; 100 do. at $53\frac{1}{2}$ ¢; 300 do. at 53¢; closed at $53\frac{1}{2}$ ¢@53¢; 100 bbls. November at $44\frac{1}{2}$ ¢; closed at $44\frac{1}{4}$ ¢@45¢; 100 bbls. December at $41\frac{1}{2}$ ¢; 300 do. at $41\frac{1}{4}$ ¢; 200 do. at 42¢; 100 do. at $42\frac{1}{2}$ ¢; 200 do. at $41\frac{1}{4}$ ¢; 500 do. at $41\frac{1}{2}$ ¢; 100 do. at $41\frac{1}{4}$ ¢; 100 do. at $41\frac{1}{2}$ ¢; closed at $41\frac{1}{2}$ ¢@42¢.

Off yellow, June at $56\frac{1}{2}$ ¢@57¢; July at $56\frac{1}{2}$ ¢@56¢.

Good off yellow, June at $56\frac{1}{2}$ ¢@57¢; July at $56\frac{1}{2}$ ¢@57¢.

On Thursday prices were further slightly improved, with an advance of $\frac{1}{2}$ ¢@ $\frac{3}{4}$ ¢. There was diminished speculative trading; nevertheless, the situation was a feverish one, and at the close more of a disposition to sell at the outside prices. Prime yellow, June closed at $57\frac{1}{2}$ ¢@58¢, and September at $57\frac{1}{4}$ ¢@57¢. Sales 300 bbls. July at 57¢; 200 do. at $57\frac{1}{2}$ ¢; closed at $57\frac{1}{4}$ ¢@58¢; 1,100 bbls. October at 53¢; 100 do. at $52\frac{3}{4}$ ¢; 200 do. at 53¢; 700 do. at $53\frac{1}{4}$ ¢; 200 do. at $53\frac{1}{2}$ ¢; 300 do. at $53\frac{1}{4}$ ¢; closed at $53\frac{1}{2}$ ¢@53¢; 200 bbls. November at $44\frac{1}{4}$ ¢; 200 do. at $44\frac{1}{2}$ ¢; 100 do. at $44\frac{1}{4}$ ¢; 100 do. at 45¢; 500 do. at $44\frac{3}{4}$ ¢; closed at $44\frac{3}{4}$ ¢@45¢; 900 bbls. December at $41\frac{1}{2}$ ¢; 400 do. at $41\frac{3}{4}$ ¢; 500 do. at 42¢; 200 do. at $42\frac{1}{4}$ ¢; closed at $42\frac{1}{4}$ ¢@42¢.

Off yellow, June at $55\frac{3}{4}$ ¢@58¢; July at $56\frac{1}{2}$ ¢@58¢.

Good off yellow, June at $55\frac{1}{2}$ ¢@57¢; July at $55\frac{1}{2}$ ¢@58¢.

(Continued on page 40.)

COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending June 19, 1907, and for the period since September 1, 1906, and for the same period of 1905-06, were as follows:

Port.	From New York.		
	For Week	Since Sept. 1, 1906.	Same Period 1905-06.
	Bbls.	Bbls.	Bbls.
Aalesund, Norway.....	—	5	175
Aberdeen, Scotland.....	—	—	60
Abo, Russia.....	—	20	—
Acajutla, Salvador.....	—	71	106
Adelaide, Australia.....	—	51	—
Alexandria, Egypt.....	—	568	2,872
Algiers, Algeria.....	75	7,414	3,292
Algoa Bay, Cape Colony.....	—	468	408
Amapolis, Honduras.....	—	—	20
Ancona, Italy.....	—	—	150
Antigua, West Indies.....	—	483	658
Antwerp, Belgium.....	5	2,400	5,705
Asuncion, Venezuela.....	—	20	53
Auckland, New Zealand.....	—	78	84
Aux Cayes, Hayti.....	—	15	—
Azuas, West Indies.....	—	269	19
Bahia, Brazil.....	—	—	715
Barbadoes, West Indies.....	—	891	910
Barcelona, Spain.....	—	—	60
Belfast, Ireland.....	—	125	208
Berlice, British Guiana.....	—	84	—
Bergen, Norway.....	—	675	225

Berlin, Germany.....	—	—	12
Bissao, Port Guiana.....	—	18	—
Bombay, India.....	—	142	9
Bone, Algeria.....	—	678	81
Bordeaux, France.....	—	1,005	5,840
Braila, Roumania.....	—	100	176
Bremen, Germany.....	—	499	205
Bremerhaven, Germany.....	—	15	—
Bridgetown, West Indies.....	37	61	214
Bristol, England.....	—	75	15
Buenos Ayres, Argentine Rep.....	278	1,734	2,895
Calbarien, Cuba.....	—	—	77
Callao, Peru.....	—	9	40
Cairo, Egypt.....	—	—	90
Campeche, Mexico.....	—	—	42
Cape Town, Cape Colony.....	—	1,875	2,237
Cardenas, Cuba.....	—	—	172
Cardiff, Wales.....	—	—	100
Cartagena, Colombia.....	—	—	8
Carupano, Venezuela.....	—	5	—
Cayenne, French Guiana.....	—	345	282
Ceara, Brazil.....	—	6	—
Champerico, C. A.....	—	9	—
Christiania, Norway.....	—	525	1,155
Christiansand, Norway.....	—	75	100
Cienfuegos, Cuba.....	—	274	456
Ciudad Bolivar, Venezuela.....	—	55	40
Colon, Panama.....	9	1,070	1,150
Conakry, Africa.....	—	29	194
Constantinople, Turkey.....	—	125	10
Copenhagen, Denmark.....	25	800	845
Corinto, Nicaragua.....	6	203	133
Cork, Ireland.....	—	30	—
Cristobal, Panama.....	—	9	—
Curacao, Leeward Islands.....	—	—	41
Dantzig, Germany.....	—	2,133	2,100
Delagoa Bay, East Africa.....	—	62	90
Demerara, British Guiana.....	—	1,547	1,706
Dominica, W. I.....	—	24	—
Drontheim, Norway.....	—	180	185
Dublin, Ireland.....	—	1,740	505
Dundee, Scotland.....	—	—	68
Dunedin, New Zealand.....	—	37	—
Dunkirk, France.....	—	150	1,440
Flume, Austria.....	—	—	385
Fort de France, West Indies.....	—	1,223	89
Freemantle, Australia.....	—	—	6
Galatz, Roumania.....	—	2,375	1,455
Genoa, Italy.....	283	12,833	10,280
Georgetown, British Guiana.....	51	246	79
Gibara, Cuba.....	—	5	—
Gibraltar, Spain.....	—	3,890	1,787
Glasgow, Scotland.....	99	3,577	6,284
Gonaives, Haiti.....	—	7	—
Gothenburg, Sweden.....	290	1,400	1,870
Grand Bassam, W. Africa.....	—	—	10
Granada, Spain.....	—	87	11
Grenada, W. I.....	—	17	—
Guadeloupe, West Indies.....	253	3,008	1,901
Guantanamo, Cuba.....	—	—	22
Guayaquil, Ecuador.....	—	14	89
Half Jack, W. Africa.....	—	—	4
Hamburg, Germany.....	—	2,410	5,752
Hamilton, Bermuda.....	—	—	146
Havana, Cuba.....	23	5,081	4,509
Havre, France.....	625	16,224	18,705
Helsingborg, Sweden.....	—	—	129
Helsingfors, Finland.....	—	—	50
Hull, England.....	—	125	155

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Inagua, W. I.	—	—	6
Jacmel, Haiti	—	—	3
Jamaica, W. I.	—	—	44
Kingston, West Indies	56	2,031	2,593
Kobe, Japan	—	—	1,598
Konigsburg, Germany	—	600	1,250
Kustendji, Roumania	—	1,400	75
La Guaira, Venezuela	6	172	104
La Libertad, Salvador	—	39	—
Leghorn, Italy	—	3,443	907
Leith, Scotland	—	—	325
Lisbon, Spain	—	—	20
Liverpool, England	—	1,824	5,380
London, England	—	5,562	5,333
Lorenzo, Marques, East Africa	—	6	—
Maceio, Brazil	—	—	434
Macoris, San Domingo	—	1,011	526
Malmo, Sweden	—	240	21
Malta, Island of	—	2,340	3,164
Manchester, England	—	3,350	1,567
Manaos, Brazil	—	—	15
Manzanillo, Cuba	—	—	60
Maracaibo, Venezuela	—	51	7
Marsilles, France	200	45,452	55,466
Martinique, West Indies	—	11,428	3,858
Massawa, Arabia	—	57	250
Matanzas, West Indies	—	583	265
Mazatlan, Mexico	—	76	263
Melbourne, Australia	—	—	—
Mexico, Mexico	—	6	—
Monte Cristi, San Domingo	—	—	34
Montego Bay, West Indies	—	13	13
Montevideo, Uruguay	—	4,446	4,356
Nagasaki, Japan	—	—	7
Naples, Italy	—	549	672
Newcastle, England	—	40	25
Nuevitas, Cuba	—	56	49
Oran, Algeria	—	1,818	1,162
Oruro, Bolivia	—	42	21
Panama, Panama	51	117	8
Para, Brazil	—	14	6
Payson, Uruguay	—	—	9
Pernambuco, Brazil	—	1,983	977
Philippville, Algeria	—	131	—
Point-a-Pitre, West Indies	—	40	774
Port Antonio, Jamaica	11	80	77
Port au Prince, West Indies	—	33	96
Port Cabello, Venezuela	—	—	12
Port Lincoln, Costa Rica	6	178	103
Port Louis, Mauritius	—	—	8
Port Maria, Jamaica	—	18	—
Port Natal, Cape Colony	—	183	—
Port of Spain, West Indies	—	13	—
Port Said, Egypt	—	106	60
Progreso, Mexico	9	21	289
Puerto Plata, San Domingo	189	377	274
Riga, Russia	—	7	9
Rio Grande do Sul, Brazil	—	—	—
Rio Janeiro, Brazil	38	6,301	6,445
Rosario, Argentine Republic	—	119	—
Rotterdam, Holland	100	23,292	7,270
St. Croix, West Indies	—	65	23
St. Johns, N. F.	—	48	47
St. Kitts, West Indies	—	121	234
St. Thomas, West Indies	—	—	17
Samana, San Domingo	—	31	310
Sanchez, San Domingo	—	213	310
San Domingo City, San Dom.	—	2,181	2,039
San Jose, Costa Rica	—	—	14
Santiago, Cuba	—	1,463	529
Santos, Brazil	—	3,059	1,638
Savannah, Colombia	—	—	31
Sekondi, West Africa	—	10	10
Shanghai, China	—	14	—
Sierra Leone, Africa	—	—	26
Southampton, England	—	924	1,225
Stavanger, Norway	—	170	244
Stettin, Germany	50	6,054	5,463
Stockholm, Sweden	—	80	285
Sucre, Bolivia	—	—	6
Swansea, Wales	—	—	25
Sydney, Australia	—	16	25
Talcahuano, Chile	—	202	—
Tampico, Mexico	—	6	79
Tangier, Morocco	—	100	632
Trieste, Austria	—	2,206	67,007
Trinidad, Island of	—	290	499
Tunis, Algeria	—	350	—
Turka Island, West Indies	—	—	9
Valetta, Malta Island	—	125	464
Valparaiso, Chile	473	5,130	1,160
Venice, Italy	—	16,002	9,624
Vera Cruz, Mexico	—	113	314
Wellington, New Zealand	—	168	49
Yokohama, Japan	—	48	33

Total 2,128 129,949 290,003

From New Orleans.

Antwerp, Belgium	600	12,611	15,314
Belfast, Ireland	—	465	525
Belize, British Honduras	—	—	27
Bluefields, Nicaragua	—	200	—
Bordeaux, France	—	775	—
Bremen, Germany	—	5,865	3,303
Bristol, England	—	525	5,200
Christiania, Norway	—	600	850
Colon, Panama	—	512	—
Copenhagen, Denmark	—	4,425	6,793
Cuba	—	130	—
Dublin, Ireland	—	815	—
Dunkirk, France	—	350	600
Genoa, Italy	—	752	220
Glasgow, Scotland	—	2,300	1,685
Hamburg, Germany	—	19,327	20,368
Havana, Cuba	150	2,354	1,239
Havre, France	—	12,471	3,300
Hull, England	—	135	—
Liverpool, England	—	15,229	9,776
London, England	—	14,425	6,850
Manchester, England	—	1,024	600
Marseilles, France	—	21,200	12,000
Port Harrier, C. A.	—	131	—
Rotterdam, Holland	100	9,376	91,738
Swansea, Wales	—	50	—
Tampico, Mexico	—	—	423
Trieste, Austria	—	100	10,950

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Venice, Italy	—	300	40
Vera Cruz, Mexico	—	493	500
Total	850	216,990	192,301

From Galveston.

Antwerp, Belgium	—	100	200
Bremen, Germany	—	400	—
Cienfuegos, Cuba	—	100	—
Copenhagen, Denmark	—	—	100
Glasgow, Scotland	—	800	201
Hamburg, Germany	—	8,116	3,000
Havana, Cuba	—	436	—
Liverpool, England	—	1,000	—
London, England	—	600	—
Reval, Russia	—	400	—
Rotterdam, Holland	—	49,912	34,037
Tampico, Mexico	—	—	6,822
Trieste, Austria	—	—	7,400
Vera Cruz, Mexico	—	9,983	6,632
Total	—	71,747	58,392

From Baltimore.

Antwerp, Belgium	—	719	1,479
Bremen, Germany	—	200	648
Copenhagen, Denmark	—	150	—
Glasgow, Scotland	—	150	170
Hamburg, Germany	—	3,140	2,945
Havre, France	—	600	600
Liverpool, England	—	600	20
Marseilles, France	—	—	200
Rotterdam, Holland	—	5,458	5,265
Stockholm, Sweden	—	50	—
Total	—	11,007	11,390

From Philadelphia.

Christiania, Norway	—	75	—
Copenhagen, Denmark	—	475	108
Hamburg, Germany	—	612	321
Rotterdam, Holland	—	—	200
Total	—	1,162	717

From Savannah.

Aalesund, Norway	—	27	—
Antwerp, Belgium	—	83	—
Barcelona, Spain	—	120	—
Bergen, Norway	—	27	—
Bremen, Germany	—	9,405	3,563
Christiania, Norway	—	1,297	844
Christiania, Denmark	—	53	—
Copenhagen, Denmark	—	—	215
Genoa, Italy	—	323	—
Gothenberg, Sweden	—	4,892	3,446
Hamburg, Germany	—	5,147	3,432
Havre, France	—	2,892	3,454
London, England	—	—	375
Malmo, Sweden	—	100	—
Rotterdam, Holland	—	55,187	37,141
Stavanger, Norway	—	368	197
Stettin, Germany	—	54	—
Stockholm, Sweden	—	54	—
Tonsberg, Norway	—	55	—
Trieste, Austria	—	104	321
Venice, Italy	—	423	—
Total	—	90,590	52,958

From Newport News.

Amsterdam, Holland	—	—	25
Glasgow, Scotland	—	—	420
Hamburg, Germany	—	300	10,271
Liverpool, England	—	3,090	2,431
London, England	—	56	1,309
Rotterdam, Holland	—	200	9,404
Total	—	3,646	32,860

From All Other Ports.

Canada	—	16,503	14,171
Costa Rica	—	—	1
Germany	—	—	400
Glasgow, Scotland	—	300	—
Guatemala	—	—	10
Hamburg, Germany	—	200	—
Honduras	—	—	10
Honolulu, Hawaii	—	—	5
Japan	—	—	3
Liverpool, England	—	—	5
Mexico	—	—	5
Nova Scotia	—	—	3
Salvador	—	—	72
Total	—	17,003	14,689

Recapitulation.

From New York	5,128	229,949	290,003
From New Orleans	850	216,990	192,301
From Galveston	—	71,747	58,392
From Baltimore	—	11,007	11,390
From Philadelphia	—	1,162	717

From Savannah	—	80,590	52,958
From Newport News	—	3,646	32,860
From all other ports	—	17,003	14,689
Total	—	3,978	632,154

SOUTHERN MARKETS

Memphis.

Memphis, Tenn., June 20.—Cottonseed oil market firm; crude, basis prime, 44c.; choice meal scarce at \$25; hulls higher, loose \$6.25, sacked \$9.25.

Atlanta.

Atlanta, Ga., June 20.—Crude oil September 42c.; October, 34c.; November, 32c.; December, 31c. Prime meal, \$22 f. o. b. mills. Hulls, \$8.75 Atlanta, loose.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, June 20.—Quite a good foreign demand both for old and new crop options has developed during the past week, and on same we have scored an advance of from 1/2 to 1c. per gallon. The demand from American consumers is, on the other hand, a poor one. We do not look for very flattering fluctuations for some time to come. There is more of a disposition on the part of the South and also by refiners to sell new crop delivery, and as far as the old crop is concerned there is very little demand and very little oil. We call attention to the advance in English oil the last few days.

We quote as follows: Prime summer yellow cottonseed oil, June, 57 1/2c.; July, 57 1/2c.; September, 57 1/2c.; October, 53 1/2c.; November, 44 1/2c.; December, 42 1/2c. We further quote: Prime winter yellow cottonseed oil, 61c.; prime summer white cottonseed oil, 62c.; Hull quotation of English cottonseed oil, 32s. 6d.

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(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—There have been some fair sized sales effected of branded sole leather hides, particularly Texas steers, at about late quotation figures, though in some instances outside quotations recently published were not obtained. Both large and outside tanners have been the purchasers. Native steers are unchanged at 14¼@15c. for late takeoff. Early May salting are offered in one instance at 14¼c. and the packers generally talk 15c. for June hides. Texas steers have rules particularly active. One of the big packers sold 18,000 along with Colorados, the Texas going to large tanners and the Colorados to outside parties, at 15¼c. for heavy and 14¼c. for light. The outside tanners also secured one light Texas. The same packer sold 5,000 May and June extreme Texas alone, probably to a Milwaukee tanner, at 14c. Although light Texas sold at 14¼c., as noted above, a big packer is rumored to be offering lights at 14½c. Another big packer sold 5,000@6,000 heavy Texas alone to large tanner mentioned above at 15¼c., and it appears to be this buyer's policy to take all heavy Texas only. The same seller is offering his light Texas at 14¼c. Butt brands have been quiet despite the good trading in other kinds of sole leather hides and range unchanged at 13¼@14c. Colorados sold in connection with light Texas, noted above, to outside tanners at 13¼c., which has been the recent inside quotation figure for these. Branded cows are neglected and nominal at 13c. for late receipt, while older hides could probably be bought at less. The kill of cow hides is reported to be small and no increase is expected until September, according to the talk of to-day. Native cows of May salting are offered at 13¼c. for heavy, and light at 13½c. Later salting are held relatively higher, with the packers talking 14¼c. to sell heavy cows ahead. Native bulls are quiet and unchanged. Last trading in June to next January salting ahead was at 12½c. Branded bulls are neglected at 10¼c.

COUNTRY HIDES.—Trading continues inactive. The tanners generally are waiting for better hides and are willing to pay correspondingly better prices for them. The dealers are finding long haired hides particularly slow and both they and the tanners are doing what they can to get prices down on present receipts, and are not making offers for winter hides. As formerly noted, the hot weather will probably cause a marked falling off in the country kill. Mixed long and short haired buffs are offered, running all No. 2's at 9¼c., while 50 per cent. short haired regular lots of No. 1 and 2 are held at 10½c. It is reported that bids at over 11c. for all short haired buffs have been

declined. The receipts next month will be mostly short haired, even from Northwestern points. No sales of importance have been effected to-day in any kinds of country stock. Heavy cows are quiet and listed at the wide range of 10½@11½c. Extremes running all short haired continue in demand at around 11¼@11½c., but long haired grubby hides are dull at 10c. Heavy steers are neglected and quotably unchanged at 12c. There have been some bids of 10c. and 9c., selected, for late receipt heavy bulls, and these are in somewhat more demand, but no sales reported as yet.

CALFSKINS.—The leading buyers continue disinterested in the market. Last sales of prime Chicago cities were at 15c., with additional offerings at that figure not taken, and the market weak. Ordinary regular outside cities will not bring over 14¼c., and country skins must be especially choice to bring up to 14½c. Good lots of kip bring from 11@11½c., but the bulk of the holdings is undesirable and nominal at around 10c. Deacons are in small supply and firm at \$1.00 and 85c.

SHEEPSKINS.—There is a fairly active demand for packer shearlings and spring lambs and some buyers have contracted for stock ahead. The average price for shearlings is 70c., and lambs range at 80@87½c. Western stock has sold at 65c. for shearlings. Country shearlings are in small offering and range at 40@50c.

HORSEHIDES.—Weak, at \$4.25@4.30.

New York.

DRY HIDES.—There is a slightly better feeling in the market, due to the fact that some outside buyers, who have been neglecting the situation for a long time, have shown a disposition to operate. About 2,300 Puerto Cabellos and Lagayras have been sold at 23c., which is ¼c. better than was being bid by some buyers, as reported yesterday. Receipts of River Plates have been large of late, amounting to over 130,000 hides during a week.

CITY PACKER HIDES.—One of the packers has sold a car of 700 to 800 cows, all weights, at the understood price of 13c. No sales of native or branded steers are reported.

COUNTRY HIDES AND CALFSKINS.—Hides continue weak, and another car of New York State cows, containing a small percentage of heavy bulls and also containing late receipt hides, sold at 9¼c. flat. Better lots might bring 10c. flat, but a car of May and June salting at 1 offered at 10¼c. flat was not taken. Calfskins continue weak. Two cars of country skins have been sold here by two different dealers at \$1.10, \$1.50 and \$1.75, selected.

Boston.

HIDE MARKET.—Tanners are showing more interest in hides running large percentage of short hair, and shippers' offerings of such lots are moderate. Sales made of Ohio buffs at 11¼c. Some shippers ask 11½@11¾c. Larger sales are reported of Southern, and one lot of 3,000 of these sold

at better than 9¼c. flat from a good shipping point.

LEATHER MARKET.—Large Milwaukee tanners state that they have not had to make any concessions to move calf leather, and are keeping well sold up at the same prices as were secured five or six months ago. Nearly all varieties of calf sell well, and "Gun Metal" and similar tannages are active and the lighter weights for topping selling freely. There have been some fair sized sales of hemlock sole here for export, principally of thirds. English buyers are taking a good many heavy thirds in bends, but are buying mostly sides now in light and middle weights. Local tanners are trimming about 10,000 bends a week here for export, principally of the "Gaines" tannage. Car lots prime scoured oak bellies selling here at 26c.

ODORLESS FISH FERTILIZER.

The discovery of a process for making an odorless fish fertilizer is announced from Seattle, Wash. A student of the University of Washington, Horace G. Deming, is the inventor, and he has recently written a thesis upon the subject.

In discussing the work of Deming, Prof. Byers, of the university, said:

"In a peculiar way, while meditating during his odd moments of study, reflecting over outside acquired reading in connection with his chemistry research, Deming puzzled over the statement that he ran across to the effect that the hair of a human being contained a large percentage of nitrogen, the most important element of any fertilizer. If hair is rich in nitrogen, why not the corresponding part of the fish, the scales? was what started him on his investigation, which resulted in his discovery of the process to render the fertilizer perfectly odorless and still not lessen or destroy the commercial value of the by-products."

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

HIDES DOWN!

With Retsof Grushed Rock Salt, receive an honest, thorough cure, because RET-SOF is PURE and because it spreads evenly; hides come up plump and clean.

Your cost of curing is LESS, while the hides bring MORE money per pound.

INTERNATIONAL SALT CO.
SCRANTON, PA., or CHICAGO, ILL.

EMIL KOHN

Buyer of

Calfskins and Hides

Get my prices before you sell. Can use any quantity. Will pay to New York Butchers

The Highest Prices

Warehouse: 86 Cold Street Office: 150 Nassau St., New York

Country Butchers

Before Disposing of HIDES and SKINS would do well to Write for Prices to

U. S. Leather Co.

Country Hide Department,
E. J. SCHWARZ, Manager

Newark Branch,
Cor. Cross and Spring Sts.,
NEWARK, N. J.

Cleveland Branch,
Cor. James and Merwin Sts.,
CLEVELAND, OHIO.

Cumberland Branch,
CUMBERLAND, MD.

Chicago Section

Fowler's Canadian Company, Hamilton, Ontario, will build one of the most modern packinghouses in America.

Board of Trade memberships are selling at \$3,000.00 net to the buyer, Canby, Jr., being one of the latest purchasers.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, June 15, average 7.80 cents per pound.

Bill Bryan will be sent to the shop to be "rebushed" for the coming presidential campaign. He needs it, and then some.

Last Saturday the bone and tallow teamsters' union, consisting of 150 members, voted to accept a wage increase of \$5 per month.

The Chicago Telephone Company has obtained a permit to build a \$300,000 brick office building of eight stories at 79-81 Franklin street.

The packinghouse teamsters voted last Saturday night to accept the proposition made by the packers to refer the wage dispute to a commission.

Perhaps these faddists will not be so "bugs" over these measly little jaundiced looking Japs in a while or two except to wipe a few of them off'n the slate.

Englewood policemen are way ahead of the downtown cops. One of 'em arrested one Dr. J. W. Chiles for wearing a straw hat and talking flippantly about giving the policeman a job at \$6,000,000.00 per year. Prisoner freed on confession of brainstorm affliction.

Chief of Police Shippy issued an order recently regarding the feeding of prisoners, who have been eating meals served from restaurants at the expense of the city. According to the order, meals must hereafter cost as follows: Breakfast, 10 cents; dinner, 25 cents, and supper, 15 cents; a total of 50 cents.

C. F. Langworthy, in charge of the nutrition investigation for the Department of Agriculture, says: "Ten cents worth of fresh fruit will ordinarily furnish as much energy

as the same value of lean meat, and dried fruits more." Evidently C. F. is more deeply interested in fruit farms than ranches and packinghouses.

Nelson Morris, the old-time packer and founder of Nelson Morris & Company, is able to be up and around some after a severe illness of several days. Mr. Morris is one of the few "old timers" left. He generally enjoys the best of health and has a rugged constitution, good for many years to come. The old man is very popular indeed with those who know him well.

If anyone has any idea Busse is not onto his job let him squint over the consulting board of the health department appointed this week by his worship: Mrs. Marshall Field, Dr. Nicholas Senn, Dr. Frank Billings, Dr. Chas. E. Kahlke, Dr. William E. Quine and Dr. C. H. McKenna. The city council passed an order authorizing the Mayor to name such a board.

Wm. L. Gregson, of the Nebraska City Packing Company, is now, in addition to his other important duties and responsibilities, vice-president of the Great Western Cereal Company, of which Joy Morton is president. Gregson is a big, broad-gauged, shrewd, hard-headed (not a mite of superfluous swelling there, however) business man, of the kind it is a pleasure to meet and an honor to claim the acquaintance of.

Strange how "shocked" and indignant some of our Chicago femininity (wearing "see all" clothing) can get when some good-natured fat old slob, on a boiling hot day, walks into a restaurant minus coat and vest, yet clad in underclothes, shirt, pants, socks and shoes. They then go out to the amusement parks and go into raptures over a pack of miserable looking and practically stark naked Igorrotes—all the clothing they wear is a wash rag. Can anyone explain this phenomena, or is it a mania? Doubtless these prudes would appreciate a good, husky American dressed up in a—well, say, a good-sized napkin.

Swift & Company announce the establishment of a benefit association for its 26,000 employees, to be formally launched July 1. Notices, in seven languages, will be sent to every employe, outlining the company's purpose to provide insurance against sickness, accident and death, for all who become members of the association. These members are divided into eight classes, according to their weekly earnings, and will pay from 15 cents

to one dollar per week. Additional death benefits are allowed by the payment of 5 cents per week for each \$200. The company provides free use of its offices for the association, and also a medical examiner for each house. The association's affairs will be controlled by an advisory committee of which L. A. Carton, treasurer of Swift & Company, is ex-officio chairman.

ASK FOR REGULATIONS.

The American Meat Packers' Association has been conferring with the Department of Agriculture about a number of matters highly important to the trade within the last few days.

It has secured permission for the use of sulphur in fumigating smokehouses provided the fumigating is done at such time as there is no meat hanging. Some packers have been using this method for ridding their smokehouses of skipper flies and to very good advantage, but the Department stopped it as it was found that the sulphur fumes acted as a preservative and it was of the opinion that the gases formed were harmful. The sulphur method may be used, however, where there is no danger of contact with meat.

Packers in various parts of the country have desired to use a larger percentage of lard stearine in pure lard during the summer months and for shipment to warm climates. The Department has not seen fit to alter its original rule. The committee from the association made very strong representations, however, on this subject, and hopes for a revised and more liberal regulation.

Complaints have been made in the trade that where car seals have been broken the inspectors have not released them quickly enough, so the association has suggested that the receiving inspector be given full authority to make releases and to afterward make reports to the Department.

The question of shop fat consumed considerable time of the conferees, but a new regulation on practical lines and one which will conserve the interest of the public while at the same time permitting the rendering of shop fat into edible oils was requested.

Report on these and other matters is contained in the following bulletin issued by the association:

BULLETIN NO. 36.

Dr. A. D. Melvin, Chief of the Bureau of Animal Industry, gives permission to your "Committee to Confer with Government Officials" to state that sulphur can be used in fumigating smokehouses provided it is burned when there is no meat in the smokehouses.

The same committee has been in conference

General Supplies Company

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19-29 Exchange Ave., U. S. Yards,
CHICAGO.

PACKERS' SUPPLIES OF EVERY DESCRIPTION FOR EVERY DEPARTMENT.
Salt, Fuller's Earth, Parchment, Wax and Manila Papers, Press Cloth, Duncan and Fitzgerald Switches, Ball Hangers, Pipe Fittings and Valves.
FULL LINES.
PROMPT DELIVERY.

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Architect

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Packinghouses a Specialty. Eight years supervising architect with Armour & Co.

Simplex Sausage Seasoning

A New Pure Food Sausage Flavor.
All Leading Jobbers sell it.

Or write HARRY KELLER & CO., Chicago

PACKING HOUSE AND MARKET AUDITS

Accounting, Factory Cost, Payroll and Time-Keeping systems designed and installed.
SPECIAL AND PERIODICAL AUDITS MADE
THE CENTRAL AUDIT CO.
211 Royal Insurance Bldg., Chicago
We are practical Packing House Accountants.

at Washington this week with the proper government officials and has made the following requests:

That a larger percentage of lard stearine be permitted in pure lard during the summer months and for shipment to warm climates.

Cars to be released by the receiving inspector where seals are broken after he has assured himself that they contained government inspected products.

The rendering of shop fat into edible oils with proper precautions taken to insure cleanliness and separation of inspected and uninspected fats.

The denaturing of white grease by a process suggested by the committee.

The exclusion of foreign meat products except where they are able to comply with our inspection conditions.

All of these matters are under consideration by the government officials, and when they are decided you will be notified.

J. F. Reynolds, Stock Yards, Oakland, California, has been appointed on the Membership Committee.

Your executive officers desire to make representations to the express companies with a view to securing a general reduction in express charges on packinghouse products. Each member is requested to give this office such information as will assist in this result.

Yours fraternally,

GEORGE L. MCCARTHY,
Secretary.

New York, June 18th, 1907.

PREPARING SKINS FOR FUR.

Mix bran and soft water sufficient to cover the skins. Immerse the latter and keep them covered for twenty-four hours; then remove, wash clean and carefully scrape off all flesh. To one gallon of hot water add one pound of alum and one-quarter pound of salt. When dissolved and cool enough to admit entrance of the hand, immerse the skins for twenty-four hours, dry in the shade, and rub. Stir the liquor again, immerse the skins for twenty-four hours, dry, and rub as before; immerse for twenty-four hours in oatmeal and warm water, partially dry in the shade and finally rub until entirely dry. This leaves the skin like white leather, and fit for immediate use.

**SEE PAGE
48 FOR
BARGAINS**

GEORGE LITTLE LIMITED MANCHESTER, ENGLAND

Established over 50 Years

Invite correspondence with Packers desirous of finding an outlet on the English Market for

**BACON, HAMS,
LARD, DAIRY
PRODUCTS, ETC.**

A good opportunity for an enterprising house to get into touch with British consumers.



DOVE BRAND is your protection and guarantee of purity and quality in hams. The raw product used is the best obtainable, selected from the choicest of corn-fed porkers, and pickled in the finest brine the science of curing has ever produced. It is cleansed in hot water, allowed to drip thoroughly, and hung over hickory wood fires for 60 hours while the smoke whirls up through the hams and imparts that rich, nutty flavor which penetrates to the bone.

Don't be imposed upon by taking a substitute. Dove Brand is the world's standard in quality. Write for free booklet of recipes, etc., "The Love of a Dove."
JOHN C. ROTH PACKING CO., Cincinnati, Ohio.



The Linde Machine for Ice and Refrigeration

Standard of Quality for 25 Years
Best advertised by the number of its pleased users.
5500 Throughout the World.

May be operated from any power. Correspondence Solicited.

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CHAMPION FAT CUTTING MACHINE.



Cuts 100 pounds per minute uniformly. Reduces cracking cake 6 per cent. Made only by
JOHN B. ADT, Baltimore, Md.
332 to 342 N. Holliday St.

SKEWERS

For best prices on Maple and Hickory Skewers write to:
HUGH N. CRIDER, BELLEFONTE, PA.

JULIUS DAVIDSON

Broker and Commission Merchant
**PACKING HOUSE PRODUCTS
COTTONSEED OIL**

302 and 304 Kemper Bldg. Kansas City, Mo.

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 10....	31,635	1,270	51,184	22,532
Tuesday, June 11....	6,232	2,813	20,923	16,905
Wednesday, June 12....	29,177	2,910	35,796	15,875
Thursday, June 13....	7,106	1,718	26,595	10,634
Friday, June 14....	3,547	478	15,480	14,102
Saturday, June 15....	700	25	8,000	2,000
Total this week....	60,397	9,214	157,978	81,748
Previous week....	64,716	11,270	147,617	63,776
Cor. week 1906....	53,170	10,662	163,401	73,779
Cor. week 1905....	60,374	8,474	139,700	74,119

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, June 10....	1	5,757	703	
Tuesday, June 11....	3,680	21	932	1,572
Wednesday, June 12....	6,436	70	2,658	1,715
Thursday, June 13....	3,328	34	3,800	3,147
Friday, June 14....	3,800	80	3,200	3,395
Saturday, June 15....	500		2,500	200
Total this week....	28,498	206	18,957	10,732
Previous week....	29,292	383	23,257	4,085
Cor. week 1906....	20,720	182	26,485	9,202
Cor. week 1905....	25,698	102	32,470	6,806

CHICAGO, TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date..1,463,520	226,916	3,608,891	1,754,504	
Year ago....1,388,953	203,911	3,652,861	1,968,953	
Combined receipts of hogs at eleven points:				
Week ending June 15....			587,000	
Week previous....			590,000	
Year ago....			583,000	
Two years ago....			528,000	
Year to June 15....			11,848,000	
Same period 1906....			11,342,000	
Same period 1905....			11,616,000	
Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:				
Cattle.				
Week June 15, 1907....	171,600	433,600	140,700	
Week ago....	192,700	427,300	149,300	
Year ago....	152,100	432,300	140,600	
Two years ago....	142,700	402,500	130,600	

Total this year....	3,703,000	9,044,000	4,013,000	
Total last year....	3,545,000	8,826,000	4,250,000	

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending June 15, 1907:				
Armour & Co.			35,000	
Swift & Co.			27,900	
Anglo-American			11,400	
Boyd-Lunham			7,600	
H. Boore & Co.			6,500	
Continental, P. G.			4,500	
Hammond & Co.			5,300	
Morris & Co.			11,200	
Roberts & Oake			4,000	
S. & S.			13,000	
Western Packing Co.			5,800	
Omaha Packing Co.			3,400	
Other packers			8,000	
Total			143,600	
Week ago....			134,300	
Year ago....			136,500	
Two years ago....			109,000	
Total for year....			3,023,400	

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week June 15, 1907....	\$6.05	\$6.11	\$6.00	\$7.25
Previous week....	5.95	6.24	6.35	8.20
Year ago....	5.20	6.56	5.70	6.53
Two years ago....	5.05	5.35	4.75	6.05
Three years ago....	5.90	5.01	4.35	6.00

CATTLE.

Good to prime steers....	\$6.00@7.00
Fair to good steers....	5.25@6.00
Inferior to plain steers....	4.50@5.00
Plain to fancy yearlings....	5.00@6.25
Plain to fancy cows....	3.75@4.75
Fair to fancy heifers....	4.00@5.50
Good to choice feeders....	4.00@5.15
Fair to choice stockers....	3.00@4.25
Good cutting and fair beef cows....	2.50@3.50
Common to good cutting cows....	1.50@2.25
Common to choice bulls....	3.50@5.25
Calves, common to fair....	4.50@6.25
Calves, good to fancy....	6.25@7.25

HOGS.

Heavy packing sows, 280 lbs. and up....	\$6.00 @6.10
Choice to prime heavy shipping barrows....	6.07 1/2 @6.15
Mixed packers, with barrow tops, 225 lbs. and up....	6.10 @6.15
Light barrow butchers, 200 lbs. up....	6.07 1/2 @6.17 1/2
Choice to light barrows and smooth sows, 165 to 190 lbs....	6.10 @6.25
Rough sows and coarse stags, 300 to 400 lbs....	5.00 @5.50
Rough throw-outs, all weights....	4.75 @5.50
Pigs, 100 lbs. and under....	5.40 @5.65
Pigs, 100 to 130 lbs....	5.50 @6.00

SHEEP.

Good to prime wethers....	\$6.00@6.25
Fair to good wethers....	5.50@6.00
Good to prime ewes....	5.00@6.00
Fair to good ewes....	4.75@5.50
Good to prime native lambs....	6.25@6.75
Fair to good native lambs....	6.25@6.75
Fair to good western lambs....	6.25@6.50
Good to prime western lambs....	6.50@7.00
Feeding lambs....	6.00@6.50
Spring lambs....	6.75@7.00
Cull lambs....	5.00@5.50
Bucks and stags....	3.50@5.50
Cull sheep....	2.50@4.50
Yearlings....	6.25@6.75

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JUNE 15TH.

LARD—(Per 100 lbs.)—				
July	8.57	8.60	8.57	8.60
September	8.75	8.77	8.72	8.77
RIBS—(Boxed, 25c. more than loose)—				
July	8.40	8.45	8.40	8.45
September	8.55	8.62	8.55	8.62
PORK—(Per bbl.)—				
July	15.65	15.80	15.65	15.80
September	15.77	15.87	15.75	15.87

MONDAY, JUNE 17TH.

LARD—(Per 100 lbs.)—				
July	8.70	8.70	8.67	8.70
September	8.87	8.87	8.82	8.87
RIBS—(Boxed, 25c. more than loose)—				
July	8.52	8.55	8.50	8.52
September	8.67	8.67	8.65	8.67
PORK—(Per bbl.)—				
July	15.82	15.85	15.82	15.85
September	15.95	15.99	15.95	15.95

TUESDAY, JUNE 18TH.

LARD—(Per 100 lbs.)—				
July	8.72	8.75	8.70	8.72
September	8.90	8.92	8.87	8.97
RIBS—(Boxed, 25c. more than loose)—				
July	8.60	8.62	8.60	8.60
September	8.72	8.77	8.72	8.75
PORK—(Per bbl.)—				
July	15.90	15.90	15.87	15.90
September	16.00	16.10	16.00	16.07

WEDNESDAY, JUNE 19TH.

LARD—(Per 100 lbs.)—				
July	8.70	8.70	8.65	8.65
September	8.90	8.90	8.82	8.82
RIBS—(Boxed, 25c. more than loose)—				
July	8.60	8.60	8.50	8.52
September	8.75	8.75	8.67	8.70
PORK—(Per bbl.)—				
July	15.85	15.85	15.87	15.87
September	16.12	16.15	15.87	16.87

THURSDAY, JUNE 20TH.

LARD—(Per 100 lbs.)—				
July	8.65	8.65	8.60	8.60
September	8.82	8.82	8.77	8.80
RIBS—(Boxed, 25c. more than loose)—				
July	8.52	8.52	8.47	8.47
September	8.70	8.70	8.65	8.65
PORK—(Per bbl.)—				
July	15.70	15.70	15.50	15.50
September	15.87	15.87	15.75	15.75

FRIDAY, JUNE 21ST.

LARD—(Per 100 lbs.)—				
July	8.57	8.60	8.57	8.57
September	8.75	8.77	8.75	8.77
RIBS—(Boxed, 25c. more than loose)—				
July	8.42	8.47	8.42	8.47
September	8.60	8.65	8.60	8.65
PORK—(Per bbl.)—				
July	15.50	15.52	15.50	15.52
September	15.77	15.82	15.75	15.82

CHICAGO PROVISION LETTER.

(Special Letter to The National Provisioner from C. D. Forsythe & Co.)

Chicago, June 19.—We quote to-day's market as follows: Green hams, 10@12 ave., 11 1/4@11 1/2; 12@14 ave., 11 1/4; 14@16 ave., 11; 18@20 ave., 11 1/2@11 1/4; green picnics, 5@6 ave., 7 1/2; 6@8 ave., 7 1/2; 8@10 ave., 7 1/4; 10@12 ave., 7 1/4; green N. Y. shoulders, 10@12 ave., 7 1/2; 12@14 ave., 7 1/2; green skinned hams, 16@18 ave., 12 1/4; 18@20 ave., 12 1/4; No. 1 S. P. hams, 8@10 ave., 12 1/4; 10@12 ave., 11 1/4; 12@14 ave., 11 1/4; 14@16 ave., 11; 18@20 ave., 11 1/2; No. 2 S. P. hams, 10@12 ave., 11 1/4; 12@14 ave., 10 1/2; 14@16 ave., 10 1/2; No. 1 S. P. skinned hams, 16@18 ave., 12 1/2; 18@20 ave., 12 1/4; 20@22 ave., 12 1/4; 22@24 ave., 12 1/2; 24@26 ave., 12 1/2; 26@28 ave., 12 1/2; No. 1 S. P. picnics, 5@6 ave., 7 1/2; 6@7 ave., 7 1/2; 6@8 ave., 7 1/2; 7@9 ave., 7 1/4; 8@10 ave., 7 1/4; 10@12 ave., 7 1/4; No. 1 S. P. N. Y. shoulders, 8@10 ave., 7 1/2; 10@12 ave., 7 1/2; 12@14 ave., 7 1/2; S. P. clear bellies, 6@8 ave., 14 1/2; 8@10 ave., 13 1/2; 10@12 ave., 11 1/2.

Prices on S. P. meats are all loose, f. o. b., Chicago.

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote fat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roasts....	14	20
Native Sirloin Steaks....	16	13
Native Porterhouse Steaks....	20	22
Native Pot Roasts....	8	10
Rib Roasts from light cattle....	10	12 1/2
Beef Stew....	5	8
Boneless Corned Briskets, Native....	5	10
Corned Rumps, Native....	8	10
Corned Ribs....	8	6
Corned Flanks....	8	5
Round Steaks....	10	12 1/2
Round Roasts....	10	12 1/2
Shoulder Steaks....	8	10
Shoulder Roasts....	8	10
Shoulder Neck End, Trimmed....	8	7
Rolls Roast....	10	13 1/2

Lamb.

Hind Quarters, Spring Lamb....	\$2.25
Fore Quarters, Spring Lamb....	1.50
Hind Quarters....	.22
Fore Quarters....	.14
Legs, fancy....	.22
Stew....	10@12
Shoulders....	.12
Chops, Rib and Loin....	.25
Chops, Frenched....	.15 each

Mutton.

Legs....	16	9
Stew....	8	9
Shoulders....	10	9
Hind Quarters....	16	6
Fore Quarters....	12	6
Rib and Loin Chops....	22	6

Pork.

Pork Loin....	12 1/2	9
Pork Chops....	12 1/2	9
Pork Tenders....	26	9
Pork Butts....	11	9
Spare Ribs....	9	9
Blades....	8	9
Hocks....	8	9
Pigs' Heads....	8	9
Leaf Lard....	10	

Veal.

Hind Quarters....	14
Fore Quarters....	10
Legs....	16
Breasts....	8
Shoulders....	10
Outlets....	20
Rib and Loin Chops....	16

Butchers' Offal.

Suet....	8
Tallow....	4 1/2
Mixed Bone and Tallow....	1 1/2 @ 2 1/4
Calfskins, 8 to 15 lbs....	15 @ 14
Calfskins, under 8 lbs. (deerskins)....	80 @ 85

SOUTH WATER STREET MARKETS.

Live Poultry.

Chickens—Springs....	18@20
Turkeys....	@11
Fowls....	@11
Roosters....	@7
Ducks....	@12
Geese, per dozen....	5.00@7.50

Iced Poultry.

Turkeys....	12	@12 1/2
Chickens....	11	@11 1/2
Ducks....	7	@9
Geese....	5	@7
Roosters....	8	@

Veal.

Choice....	9	@10
Good....	7	@8 1/2
Medium....	6	@7
Coarse, heavy....	4	@6
Coarse, small....	4	@5

Dressed Beef.

Ribs, No. 1....	@11 1/4
Ribs, No. 2....	@10
Ribs, No. 3....	@8
Loin, No. 1....	@16
Loin, No. 2....	@13
Loin, No. 3....	@10
Rounds, No. 1....	@9
Rounds, No. 2....	@8
Rounds, No. 3....	@7 1/2
Chucks, No. 1....	@7 1/2
Chucks, No. 2....	@6 1/2
Chucks, No. 3....	@6
Plates, No. 1....	@4
Plates, No. 2....	@3 1/2
Plates, No. 3....	@3

Butter.

Creamery Prints....	@25
Creamery Extra....	@24
Creamery Firsts....	@22
Creamery Seconds....	@20
Dairies, Choice....	@21
Dairies, Firsts....	@18
Dairies, Packing Stock....	@16
Renovated....	@19 1/2

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Western Cows	@ 7 1/2
Good Native Steers	8 1/2 @ 9
Western Steers	7 1/2 @ 8 1/4
Native Steers, Medium	@ 8 1/4
Heifers, Good	8 @ 8 1/4
Hind Quarters	1.75 over Straight Beef
Fore Quarters	1.50 under Straight Beef

Beef Cuts.

Steer Chucks	@ 8 1/2
Cow Chucks	@ 6
Boneless Chucks	@ 7
Medium Plates	2 1/2 @ 3
Steer Plates	3 1/2 @ 4
Cow Rumps	@ 8
Steer Rumps	@ 9 1/2
Cow Loins, Medium	@ 12
Steer Loins, Heavy	@ 17
Beef Tenderloins, No. 1	@ 24
Beef Tenderloins, No. 2	@ 20
Strip Loins	@ 12
Striplin Butts	@ 12 1/2
Shoulder Clods	@ 8 1/2
Rolls	@ 12
Rump Butts	@ 9 1/2
Trimnings	@ 5
Shank	3 1/2 @ 4 1/2
Cow Ribs, Heavy	@ 13 1/2
Cow Ribs, Common Light	@ 12
Steer Ribs, Light	@ 13
Steer Ribs, Heavy	@ 15
Loins Ends, steer-native	@ 11
Loins Ends, cow	@ 10
Hanging Tenderloins	@ 7 1/2
Flank Steak	7 @ 10

Beef Offal.

Livers	@ 4
Hearts	@ 4
Tongues	@ 12
Sweetbreads	@ 18
Ox Tail, per lb.	@ 5
Fresh Tripe—plain	@ 2 1/2
Brains	@ 5
Kidneys, each	@ 5
Brains	@ 5

Veal.

Heavy Carcass Veal	6 1/2 @ 7
Light Carcass	@ 8
Good Carcass	@ 9
Medium Saddles	@ 11
Good Saddles	@ 12 1/2
Medium Racks	@ 8
Good Racks	@ 9

Veal Offal.

Brains, each	@ 4
Sweetbreads	@ 10
Plucks	@ 25
Heads, each	@ 10

Lamb.

Medium Caul	11 1/2 @ 12
Good Caul	12 1/2 @ 13
Round Dressed Lamb	@ 14
Saddles Caul	@ 13
R. D. Lamb Saddles	@ 15
Caul Lamb Racks	@ 11
R. D. Lamb Racks	@ 11
Lamb Ribs, per pair	@ 10
Lamb Tongues, each	@ 3
Lamb Kidneys, each	@ 3

Mutton.

Medium Sheep	@ 11 1/2
Good Sheep	@ 11
Medium Saddles	@ 12
Good Saddles	@ 12 1/2
Medium Racks	@ 10
Good Racks	@ 11
Mutton Legs	@ 12 1/2
Mutton Steer	@ 6
Mutton Loins	@ 12 1/2
Sheep Tongues, each	@ 4
Sheep Heads, each	@ 7

Fresh Pork, Etc.

Dressed Hogs	9 1/2 @ 9 3/4
Pork Loins	@ 10
Leaf Lard	@ 8 1/2
Tenderloins	@ 17
Spare Ribs	@ 5 1/2
Butts	@ 8 1/2
Hocks	@ 6
Trimnings	@ 4 1/2
Tails	@ 4
Snouts	@ 4
Pigs' Feet	@ 3
Pigs' Heads	@ 3
Blade Bones	@ 5 1/2
Cheek Meat	@ 4 1/2
Hog Plucks	@ 4
Neck Bones	@ 2
Skinless Shoulders	@ 8 1/2
Pork Hearts	@ 2 1/2
Pork Kidneys	@ 2 1/2
Pork Tongues	@ 7
Slip Bones	@ 3 1/2
Tail Bones	@ 4
Brains	@ 4
Backfat	@ 8 1/2
Hams	@ 12
Calas	@ 8 1/2
Bellies	@ 12
Shoulders	@ 8 1/2

SAUSAGE.

Columbia Cloth Bologna	@ 8
Bologna, large, long, round and cloth	@ 8 1/2
Choice Bologna	@ 7 1/2
Viennas	@ 8
Frankfurters	@ 7
Blood, Liver and Headcheese	@ 8 1/2
Tongue	@ 9
White Tongue	@ 8 1/2
Minced Sausage	@ 10
Prepared Sausage	@ 10
New England Sausage	@ 8 1/2
Berliner Sausage	@ 15
Boneless Sausage	@ 15
Oxford Sausage	@ 7 1/2
Pollah Sausage	@ 7 1/2
Leona, Garlach, Knoblauch	@ 8
Smoked Pork	@ 8
Veal Sausage	@ 14
Farm Sausage	@ 8
Pork Sausage, bulk or link	@ 8
Pork Sausage, short link	@ 8 1/2
Special Prepared Sausage	@ 8 1/2
Boneless Pigs' Feet	@ 6 1/2
Ham Bologna	@ 8
Compressed Luncheon Sausage	@ 10
Special Compressed Ham	@ 10

Summer Sausage.

Supreme Summer, H. C., New Medium Dry	@ 10
German Salami, New Dry	@ 15
Holsteiner, New	@ 12
Mettwurst, New	@ 13
Farmer, New	@ 13
Darles, H. C., New	@ 20
Italian Salami, New	@ 20
Monarque Cervelat	@ 20
Capicola	@ 20

Sausage in Oil.

Smoked Pork, 1-50	\$4.00
Smoked Pork, 2-20	3.50
Bologna, 1-50	3.00
Bologna, 2-20	2.50
Viennas, 1-50	4.50
Viennas, 2-20	4.00

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$7.75
Pickled Ham Tripe, in 200-lb. barrels	4.40
Pickled H. C. Tripe, in 200-lb. barrels	6.85
Pickled Ox Lips, in 200-lb. barrels	10.00
Pickled Pigs' Snouts, in 200-lb. barrels	12.00
Lamb Tongue, Short Cut, barrels	34.00

CORNED, BOILED AND ROAST BEEF.

1 lb. 2 doz. to case	\$1.27 1/2
2 lbs., 1 or 2 doz. to case	2.35
4 lbs., 1 doz. to case	4.70
6 lbs., 1 doz. to case	8.00
14 lbs., 1/2 doz. to case	17.75

EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	Per doz. \$2.25
2-oz. jars, 1 doz. in box	3.55
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.60
6-oz. jars, 1/2 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARELED BEEF AND PORK.

Extra Plate Beef	@ 10.50
Plate Beef	@ 10.00
Extra Mess Beef	@ 8.50
Prime Mess Beef	@ 8.75
Beef Hams	@ 12.00
Rump Butts	@ 16.75
Mess Pork	@ 16.50
Clear Fat Backs	@ 18.75
Family Back Pork	@ 13.50
Bean Pork	@ 13.50

LARD.

Pure leaf, kettle rendered, per lb., tes.	@ 10 1/2
Lard, substitute, tes.	@ 9 1/2
Lard compounds	@ 9
Barrels	1/4c. over tes.
Half barrels	1/4c. over tes.
Tubs, from 10 to 80 lbs.	1/4c. to 1c. over tes.
Cooking Oil, per gal., in barrels	@ 63

BUTTERINE.

Nos. 1 to 6, natural color	@ 11 @ 16
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DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)	
Clear Bellies, 14 @ 16 avg.	@ 10 1/2
Clear Bellies, 18 @ 20 avg.	@ 10 1/2
Rib Bellies, 14 @ 16 avg.	@ 10 1/2
Rib Bellies, 18 @ 20 avg.	@ 10 1/2
Fat Backs, 12 @ 14 avg.	@ 8 1/2
Regular Plates	@ 8 1/2
Short Cuts	@ 9 1/2
Bacon meats	1 @ 1 1/2c. more

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. avg.	@ 15
Hams, 16 lbs. avg.	@ 14 1/2
Skinless Hams	@ 15
Calas, 6 @ 7 lbs. avg.	@ 9 1/2
Calas, 8 @ 12 lbs. avg.	@ 9 1/2
Breakfast Bacon, fancy	@ 21 1/2
Wide, 8 @ 10 avg., and Strip, 4 @ 5 avg.	@ 17
Wide, 10 @ 12 avg., and Strip, 6 @ 8 avg.	@ 14 1/2
Wide, 12 @ 14 avg., and Strip, 8 @ 10 avg.	@ 14 1/2
Dried Beef Sets	@ 14
Dried Beef Sides	@ 16
Dried Beef Knuckles	@ 15 1/2
Dried Beef Outlets	@ 12 1/2
Regular Boiled Hams	@ 18 1/2
Smoked Hams	@ 19 1/2

Boiled Picnic Hams	@ 15 1/2
Cooked Loin Rolls	@ 21 1/2

SAUSAGE CASINGS.

F. O. M. CHICAGO.

Rounds, per set	@ 13
Middles, per set	@ 32
Beef bungs, per piece	@ 4 1/2
Hog casings, as packed	@ 25
Hog casings, free of salt	@ 25
Hog middles, per set	@ 12
Hog bungs, export	@ 13
Hog bungs, large mediums	@ 7 1/2
Hog bungs, prime	@ 5
Hog bungs, narrow	@ 2 1/2
Imported wide sheep casings	@ 80
Imported medium wide sheep casings	@ 80
Beef weasands	@ 5 1/2
Beef bladders, medium	@ 22
Beef bladders, small, per doz.	@ 18
Hog stomachs, per piece	@ 4

FERTILIZERS.

Dried blood, per unit	\$2.55 @ 2.60
Hoof meal, per unit	@ 2.45
Concent, tankage, 15% per unit	@ 2.45
Ground tankage, 12%	\$2.55 @ 2.60 and 10c.
Ground tankage, 11% per unit	2.52 1/2 @ 2.55 and 10c.
Ground tankage, 10% per unit	2.50 and 10c.
Ground tankage, 9 and 20%	2.30 and 10c.
Ground tankage, 6 and 35%	@ 19.00
Ground raw bone, per ton	@ 25.00
Ground steam bone, per ton	@ 18.00
Unground tankage, per ton less than ground	@ 50c.

HORNS, HOOF AND BONES.

Horns, No. 1 65 @ 70 lbs. average	\$275.00
Hoofs, black, per ton	25.00
Hoofs, striped, per ton	30.00
Hoofs, white, per ton	65.00
Flat shin bones, 38 to 47 lbs. ave. ton	45.00
Round shin bones, 38 to 40 lbs. ave. ton	60.00
Round shin bones, 50 to 63 lbs. ave. ton	70.00
Long thigh bones, 90 to 95 lbs. ave. ton	100.00
Jaws, skulls and knuckles, per ton	25.00

LARDS.

Prime stearine, cash	@ 8.57
Prime steam, loose	@ 7.95
Neutral	9 1/2 @ 9 3/4
Compound	8 1/2 @ 8 3/4
Leaf	@ 7 1/2

STEARINES.

Prime oleo	9 1/2 @ 9 3/4
Oleo No. 2	9 @ 9 1/2
Mutton	9 1/2 @ 9 3/4
Tallow	7 1/2 @ 7 3/4
Grease	6 1/2 @ 7

OILS.

Lard oil, extra winter strained, tierces	72 @ 75
Extra No. 1 lard oil	55 @ 57
No. 1 lard oil	51 @ 53
No. 2 lard oil	48 @ 50
Oleo oil, extra	9 1/2 @ 9 3/4
Oleo oil, No. 2	8 @ 9
Oleo stock	9 @ 9 1/2
Neatsfoot oil, pure, bbls.	68 @ 71
Acidless tallow oil, bbls.	55 @ 60
Corn oil, loose	@ 5 1/2

TALLOW.

Edible	6 1/2 @ 7
Prime city	6 @ 6 1/2
Choice country	6 @ 6 1/2
Packers' Prime	6 @ 6 1/2
Packers' No. 1	6 @ 6 1/2
Packers' No. 2	5 1/2 @ 6 1/2
Renderers' No. 1	6 1/2 @ 6 3/4

GREASES.

White, choice	6 1/2 @ 6 1/2
White, "A"	6 1/2 @ 6 1/2
White, "B"	5 1/2 @ 6 1/2
Bone	6 @ 6 1/2
House	5 1/2 @ 6 1/2
Yellow	5 1/2 @ 6 1/2
Brown	5 1/2 @ 6 1/2
Glue Stock	5 1/2 @ 6 1/2
Neatsfoot Stock	5 1/2 @ 6 1/2
Garbage Grease	5 1/2 @ 6 1/2

COTTONSEED OILS.

P. S. Y., loose	Nom @ 57
P. S. Y., soap grade	Nom @ 47
Soap, bbls., concn., 62 @ 65% F. A.	2 1/2 @ 2 1/2
Soap Stock, bbls., reg. 50% F. A.	1 1/2 @ 1 1/2

COOPERAGE.

Tierces	1.70 @ 1.80
Barrels, ash	1.25 @ 1.27 1/2
Barrels, oak	1.35 @ 1.37 1/2

CURING MATERIALS.

Refined salt peter	4 @ 10
Boracic acid, crystal to powdered	@ 11
Borax	7 1/2 @ 8 1/2
Sugar	@ 4 1/2
White, clarified	@ 4 1/2
Plantation, granulated	@ 4 1/2
Yellow, clarified	@ 4 1/2

Ashton, in bags, 224 lbs.	\$2.25
English packing, in bags, 224 lbs.	1.45
Michigan, medium, car lots, per ton	3.60
Michigan, granulated, car lots, per ton	3.00
Casting salt, bbls., 280 lbs., 2x @ 3x	1.10

LOUIS A. HOWARD & CO.

Dealers
Office, Postal Telegraph Building
Warehouse, Union Stock Yards
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TALLOW, GRASS, STRAINERS
LARD OIL, NEATSFOOT OIL, BONE MEAL
CRACKLINGS, BONES, FERTILIZERS
GLUE STOCK, FERTILIZERS, HOOPS AND HORNS
IF YOU WISH TO SELL, WRITE US.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.60@6.45
Medium to fair native steers.....	4.90@5.50
Poor to ordinary native steers.....	4.50@4.85
Oxen and stags.....	3.15@3.40
Bulls and dry cows.....	2.50@4.95
Good to choice native steers one year ago..	5.15@5.75

LIVE CALVES.

Live veal calves, prime to choice, per 100 lbs.	\$7.00@
Live veal calves, fair to good, per 100 lbs.	6.00@6.75
Live veal calves, com. to med., per 100 lbs.	4.50@5.75
Live veal calves, culls, per 100 lbs.	3.00@4.90
Live veal calves, buttermilk, per 100 lbs.	2.50@3.00
Live veal calves, Western, per 100 lbs.	@

LIVE SHEEP AND LAMBS.

Live spring lambs, per 100 lbs.	\$6.50@7.00
Live yearlings, good to choice, per 100 lbs.	5.50@6.00
Live yearlings, common to fair, 100 lbs.	4.50@5.50
Live sheep, good to prime, per 100 lbs.	4.75@5.25
Live sheep, common to fair, per 100 lbs.	3.50@4.50
Live sheep, culls, per 100 lbs.	2.50@3.00

LIVE HOGS.

Hogs, heavy weights (per 100 lbs.).....	\$6.65
Hogs, medium.....	6.65
Hogs, 140 lbs.....	\$6.80@6.90
Pigs.....	7.00@7.10
Rough.....	5.65@5.90

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	@10
Choice, native, light.....	9½@10
Common to fair, native.....	8½@9

WESTERN DRESSED BEEF.

Choice native, heavy.....	@9½
Choice native, light.....	@9½
Native, common to fair.....	8½@9
Choice Western, heavy.....	@8½
Choice Western, light.....	@8
Common to fair Texas.....	7@8
Good to choice heifers.....	7½@8½
Common to fair heifers.....	@8
Choice cows.....	@8
Common to fair cows.....	@7
Good to choice oxen and stags.....	@7½
Common to fair oxen and stags.....	@7½
Fleshy bologna bulls.....	7@8

BEEF CUTS.

No. 1 ribs, 12c. lb.; No. 2 ribs, 10c. lb.; No. 3 ribs, 8c. lb.; No. 1 loins, 12c. lb.; No. 2 loins, 10½c. lb.; No. 3 loins, 10c. lb.; No. 1 chucks, 7½c. lb.; No. 2 chucks, 6c. lb.; No. 3 chucks, 5½c. lb.; No. 1 rounds, 9½c. lb.; No. 2 rounds, 8c. lb.; No. 3 rounds, 7c. lb.	
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DRESSED CALVES.

Veals, city, dressed, prime, per lb.....	@12
Veals, good to choice, per lb.....	@11½
Western calves.....	@11
Western calves, fair to good.....	9½@10
Western calves, common.....	8@9

DRESSED HOGS.

Pigs.....	@9½
Hogs, heavy.....	@8½
Hogs, 180 lbs.....	@8½
Hogs, 160 lbs.....	@8½
Hogs, 140 lbs.....	@8½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@13
Spring lambs, good.....	@12½
Yearling lambs.....	@11
Sheep, choice.....	@10½
Sheep, medium to good.....	8@9
Sheep, culls.....	@7½

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	14½@15
Smoked hams, 12 to 14 lbs. avg.....	14½@14½
Smoked hams, heavy.....	14½@14½
Smoked Picnics, light.....	9½@10
Smoked Picnics, heavy.....	9½@10
Smoked Shoulders.....	10½@10½
Smoked bacon, boneless.....	15½@16
Smoked bacon (rib in).....	15@15½
Dried beef sets.....	15½@16
Smoked beef tongue, per lb.....	15@16
Pickled bellies, heavy.....	12@12½

BONES, HOOF AND HORNS.

Round shin bones, avg. 50@60 lbs. cut	@\$75.00
Flat shin bones, avg. 40½50 lbs. cut, per	
100 bones, per 2,000 lbs.....	@60.00
Hoofs, per ton.....	@80.00
Thigh bones, avg. 90@95 lbs. cut, per	
100 bones, per 2,000 lbs.....	@80.00
Horns, 7½ cu. and over, steers, first quality, per ton.....	@220.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	70 @75c. a piece
Fresh cow tongues.....	50 @60c. a piece
Calves' heads, scalded.....	30 @40c. a piece
Sweetbreads, veal.....	25 @75c. a pair
Sweetbreads, beef.....	15 @25c. a pound
Calves' livers.....	25 @50c. a piece
Beef kidneys.....	7 @12c. a piece
Mutton kidneys.....	1½ @3c. a piece
Livers, beef.....	@5c. a pound
Oxtails.....	6 @7c. a piece
Hearts, beef.....	6 @10c. a piece
Rolls, beef.....	10 @12c. a pound
Tenderloin beef, Western.....	15 @25c. a pound
Lamb's' fries.....	6 @10c. a pair
Fresh pork, loins, city.....	@12½
Fresh pork loins, Western.....	11½@12½

BUTCHERS' FAT.

Ordinary shop fat.....	@2%
Suet, fresh and heavy.....	@4%
Shop bones, per cwt.....	20 @25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	80
Sheep, imp., wide, per keg, 50 bundles.....	\$40.00
Sheep, imp., medium, per bundle.....	70
Sheep, imp., per bundle.....	44
Sheep, imp., Russian Rings.....	—
Hog American, free of salt, in tes. or bbls., per lb., f. o. b.....	50
Hog, American, kegs, per lb., f. o. b.....	50
Beef, rounds, per set, f. o. b. Chicago.....	13
Beef, rounds, per set, f. o. b. New York.....	14
Beef, rounds, per lb.....	3
Beef, bungs, piece, f. o. b. New York.....	6½
Beef, bungs, per lb.....	5
Beef, middles, per set, f. o. b. Chicago.....	40
Beef, middles, per set, f. o. b. New York.....	42
Beef, middles, per lb.....	6½
Beef, weasands, per 1,000, No. 1s.....	5½
Beef, weasands, per 1,000, No. 2s.....	2½@3

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	15	10½
Pepper, Sing., black.....	11	12½
Pepper, Penang, white.....	13½	15
Pepper, red Zanzibar.....	11	14
Pepper, shot.....	12½	—
Allspice.....	7	9½
Coriander.....	4	6
Cloves.....	21	24
Mace.....	47	52

SALTPETRE.

Crude.....	4½@4½
Refined—Granulated.....	4½@5
Crystals.....	5@5½
Powdered.....	5½@5½

GREEN CALFSKINS.

No. 1 skins.....	@.19
No. 2 skins.....	@.17
No. 3 or branded.....	@.10
No. 1 B. M. skins.....	.17@.18
No. 2 B. M. skins.....	.15@.16
No. 1, 12½-14.....	@1.95
No. 2, 12½-14.....	1.65@1.70
No. 1 B. M., 12½-14.....	1.00@1.70
No. 2 B. M., 12½-14.....	1.40@1.50
No. 1 kips, 14-18.....	2.05@2.20
No. 2 kips, 14-18.....	1.90@1.95
No. 1, B. M. kips.....	1.50@1.90
No. 2 B. M. kips.....	1.70@1.80
No. 1 heavy kips, 18 and over.....	2.00@2.65
No. 2 heavy kips, 18 and over.....	2.30@2.40
Branded skins.....	.10@.12
Branded kips.....	1.30@1.40
Heavy branded kips.....	1.65@1.65
Ticky skins.....	.12@.15
Ticky kips.....	1.65@1.75
Heavy ticky kips.....	1.90@1.95
No. 3 skins.....	@.11

DRESSED POULTRY.

FRESH KILLED.

Turkeys—Western, young hens (ave. best)	@14
Western, hens and toms mixed (ave. best)	@13
Western, fair to good.....	12@12½
Broilers—Phila., 3 to 4 lbs. pair, per lb.....	25 @30
Penn., 3 to 4 per pair, per lb.....	@25
Phila., squabs, broilers, per pair.....	45 @50
Western, dry-picked.....	20 @23
Western, scalded.....	18 @20
Fowls—	
West'n d. p., fancy, medium weights.....	@13
Western, dry-picked, heavy.....	12½@13
Western, dry-picked, poor to medium.....	11 @12
Western, scalded, heavy.....	12½@13
Western, scalded, poor to medium.....	11 @12

Other Poultry—

Old cocks, dry-picked.....	@10
Old cocks, scalded.....	@10
Ducks, spring, L. I. and Eastern.....	@17
Squabs, prime white, 10 lbs. to doz., per doz.....	@4.00
Squabs, prime white, 9 lbs. to dozen.....	@3.50
Squabs, prime white, 8 lbs. to dozen, per dozen.....	3.00 @3.00
Squabs, prime white, 7 lbs. to doz., per dozen.....	2.25@
Squabs, prime white, 6@6½ lbs. to doz.....	1.75@2.00
Squabs, mixed, per dozen.....	1.75@2.00
Squabs, dark, per dozen.....	@1.25
Squabs, culls, per dozen.....	50@60

FROZEN.

Turkeys—Hens, No. 1.....	@18
Toms, No. 1.....	@18
No. 2.....	@12
Old toms, No. 1.....	@16
Broilers—Milk-fed, dry-picked.....	@25
Dry-picked, No. 1.....	@23
Scalded No. 1.....	@20
Roasting Chickens—Milk-fed, dry-picked fancy.....	@18
Salt-meated, fancy.....	@16
Average, No. 1.....	@14½
Chickens—No. 2.....	@12
Ducks—No. 1.....	@14½
No. 2.....	@11
Geese—No. 1.....	@12
No. 2.....	@8

LIVE POULTRY.

Spring chickens, per lb.....	@18
Fowls, per lb.....	@13
Roosters, young, per lb.....	@8
Roosters, old, per lb.....	@8
Turkeys, per lb.....	@11
Ducks, per lb.....	@13
Geese, Western, prime, per lb.....	@10
Geese, Southern and Southwestern, poor.....	@8
Guinea fowl, per pair.....	@60
Pigeons, per pair.....	@35

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed per ton.....	\$22.00 @23.00
Bone meal, raw, per ton.....	25.00 @25.00
Dried blood, West, high grade, fine	@2.85
Nitrate of soda—spot.....	@2.70
Bone black, discard, sugar house del. New York	15.00 @16.00
Dried blood, N. Y., 12@13 per cent. ammonia	2.85
Tankage, 9 and 20 p. e., f. o. b. Chicago	2.70 and 10c
Tankage, 6 and 35 p. e., f. o. b. Chicago	@19.00
Garbage tankage, f. o. b. New York	10.00 @11.00
Fish scrap, dried, 11 p. e. ammonia and 15 p. e. bone phosphate.....	2.95 and 10c
Wet, acidulated, 6 p. e. ammonia per ton	2.75 @.35
Sulphate ammonia gas, for shipment, per 100 lbs.	3.05 @3.10
Sulphate ammonia gas, per 100 lbs. spot	3.10 @3.15
Sulphate ammonia bone, per 100 lbs.	3.05 @3.10
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston..	6.50 @7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs	3.50 @3.75
The same, dried.....	3.75 @4.00

POTASHES, ACCORDING TO QUANTITY.

Kainit, shipment, per 2,240 lbs.....	8.25 @9.50
Kainit, ex-store, in bulk.....	9.00 @10.05
Kieserit, future shipment.....	7.00 @7.25
Muriate potash, 80 p. c., ex-store.....	1.95 @2.05
Muriate potash, 80 p. c., future shipment	1.90 @2.00
Double manure salt (46@49 p. e., less than 2½ p. e. chloride) to arrive per lb. basis 43 p. e.	1.16½@1.20
Sulphate potash, to arrive (basis 90 p. e.)	2.18½@2.27
Sylvinit, 24 to 36 p. c., per unit, S. F.	30 @.40

FISHER & COMPANY

Postal Telegraph Bldg., CHICAGO

Tallow, Horns, Oils, Stearines, Bones, Casings, Fertilizer Material, Arachide

LIVE STOCK REVIEWS

CHICAGO

(Special Letter to The National Provisioner from Bowles Live Stock Commission Co.)

CATTLE.—Receipts of cattle for first three days this week 42,746, against 58,044 same period last week. The daily arrivals were Monday 19,821, Tuesday 3,925, Wednesday (estimated) 19,000. The light run at the opening of the week met with an active demand at prices 10@15c. higher. Some prime beefs landed at the \$7 mark, about 10 loads going at the price, including 90 head of branded Nebraska Herefords averaging 1,370@1,391 lbs. A liberal number of choice steers went upwards of \$6.70, averaging 1,246 @1,585 lbs. 124 head of Nebraska steers averaging 1,318 lbs. brought \$6.40. Sales at this figure included 67 head averaging 1,156 lbs., and 31 head averaging 1,492 lbs. The bulk of the medium to good steers sold at \$6@6.50. Cattle under \$6 Monday were plain in quality and lacking in fat. Sales included a large number of light and common killers at \$5.75 down to \$4.65, the latter being very inferior. Some mixed steers and heifers averaging 986 lbs. went at \$5.90. Tuesday's offerings of steers were mostly light weights and common quality. These sold 10c. lower. A few choice cattle sold steady. Three loads of Nebraska steers averaging 1,388 lbs. brought \$6.90. Wednesday's market was steady on the first round for desirable steers upwards of \$6.50 suitable for the Eastern trade and exporters. After the first round the market showed weakness, and the bulk of the offerings sold 10c. lower. Light steers lacking flesh closed 15c. lower. Yearlings were 15c. lower from the beginning. Two loads of prime steers averaging 1,540@1,574 lbs. went at \$7, but sales upwards of \$6.75 were not as plentiful as Monday. One lot of 278 head of Dakota corn-fed steers averaging 1,236 lbs. brought \$6.65. Notwithstanding the decline it was a good market, with prices \$1 higher than a year ago.

The offerings of stockers and feeders have been light this week, and the demand has been even lighter, resulting in a dull and unsatisfactory trade from sellers' standpoint. There are no good quality feeders coming at present, and the prices that have been prevailing recently are at such a high level as to be prohibitive to country feeders. There is practically no demand for common quality light stockers. This applies also to stock heifers. Country buyers prefer to stand out of the market for a month or two in anticipation of lower prices and larger numbers to select from.

HOGS.—Last week 157,941 hogs were received at this market. Prices declined sharply under such liberal receipts. For the first three days this week the number of arrivals is 46,000 less than was received here same period one week ago. Such a marked decrease in the movement of hogs has had a tendency to stimulate buyers, and prices have advanced each day. Monday, with 26,028 hogs, the trade ruled very active at 10@15c. advance, closing firm, bulk selling from \$6.10@6.20, with fancy light up to \$6.25. Tuesday's official receipts 11,875; market uneven but generally 5c. higher, best light making \$6.25@6.30. Provision trade stronger and every prospect favoring strong market for hogs. To-day (Wednesday) receipts estimated at 24,000. Eastern orders were limited, but local buyers were rather active in the trade, the bulk of hogs selling strong to 5c. higher. After 10:30 there was little or no demand. Weakness in the product on 'Change undoubtedly caused the packers to take their buyers out of the market, and quite a few late arrivals remained in the pens unsold. Bulk of good hogs sold from \$6.20@6.30. Extreme top for choice light hogs, \$6.35. The average prices for hogs to-day show an advance from the closing of last week of 22½@30c. We look for a more liberal supply of hogs during the next few days, and believe this to be the high day for the present.

SHEEP.—There has been a marked falling off in receipts of sheep and lambs this week, but seemingly packers have been able to keep the lid on values established at close of last week through contract stock being received direct from the South and evident curtailment of mutton demands from the East. To-day's prices at Chicago are higher than Buffalo or Pittsburg, and fully as high as Jersey City or New York. The future trend of the market at this point depends solely on supplies of Southern stock yet to be marketed as well as starting of fat range stock. Dry-fed stock has been marketed, and range stock will run later than usual this year, and to all appearances come in better condition than usual and show reduced supply of feeding or breeding stock. Bulk of Southern stock will be marketed by middle of July.

ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., June 18.

The cattle movement still continues of moderate volume, and prices are on a strong turn. The local market is getting some of the best cattle seen here this year, and still is not getting any strictly prime finished beefs. Supplies are still running largely to steers, but with the demand active prices are ruling very firm, and are now 10@15c. higher than the close of last week. Well finished steers on choice order weighing 1,300 to 1,425 pounds sold to-day at \$6.40@6.45, the highest prices made on this market this season. Good light to medium weight steers are selling at \$5.90@6.25, and fair to good light weights at \$5.25@5.75, with common killers at \$4.50@5. There is a fair demand for the limited amount of cow stuff coming. Calves continue to sell lower, tops to-day making \$6. There is no volume to the trade in stockers and feeders, and probably will not be for the next month or six weeks, however, moderately increased receipts of good thin cattle would meet ready outlet.

The marketing of hogs has slumped off nearly a half in volume this week, and prices are taking a very sharp reaction, prices to-day ruling 15@20c. higher than at the close of last week. It remains to be seen whether it was the recent severe slump in prices or sudden exhaustion of supplies in the country that is responsible for this lighter marketing this week. It is likely, however, that we have seen the heavy runs and that this reaction in prices may last for sometime. The bulk of hogs to-day sold at \$6.05@6.10, with tops making \$6.15.

There was a fair run of sheep and lambs on hand to-day, including the grass rangers of the season from Idaho. The market was in fairly active tone, but prices are on a downward turn, and will perhaps soon go to a range season level.

OMAHA

(Special Letter to The National Provisioner.)

U. S. Yards, South Omaha, June 18.

Fat cattle values held up well last week, the better grades showing an advance of about a dime, while the medium and common grades held about steady. This week there has been a sharp advance in the better grades, and choice beefs are fully 15@25c. higher than they were a week ago. Light and warmed-up steers, on the other hand, have been more or less neglected on account of the competition from Texas stock, and the prospects are that prices will work lower from now on for anything that is not well fattened. Choice beefs sold up to \$6.60, and there is nothing of any consequence selling under \$5. The bulk of the trading is around \$5.60@6.30. The market for cows and heifers is still badly demoralized, as packers want to buy all she stuff "subject to post-mortem inspection," and salesmen refuse to let them have anything on this basis. Small

butchers are buying the bulk of the limited cow offerings at irregular and uncertain prices. In stockers and feeders the demand continues to exceed the supply and prices are very strong.

Hogs took a sharp drop in prices last week, and so far this week there has been very little recovery. Warm weather and heavy supplies have given packers the advantage since the falling off in the demand for fresh meat has given them an opportunity to depress values at all points. Heavy and packing grades have been especially mean sellers of late, while light and butcher grades find a good brisk market right along. The range of prices is wider than for some time past, but dealers are not looking for much improvement in the situation until there is a very material falling off in supplies. To-day there were about 7,300 hogs here, and the market was pretty close to a nickel higher all around. Tops brought \$6.10 as against \$6.15 on last Tuesday, and the bulk of the trading was at \$5.95@6 as against \$6@6.05 a week ago.

The trade in sheep and lambs has been badly demoralized of late. On account of the heavy receipts of Western and Southern grassers the market has slumped sharply for all grades and prices are decidedly uncertain. Lambs are \$1@1.25 lower than a week ago, with mutton grades 75@90c. lower. Fed stock has about all been marketed and the market for grass stock will likely be very uneven for a week or two.

KANSAS CITY

(Special Wire to The National Provisioner.)

CATTLE.—Receipts this week were 47,600; last week, 40,300; same week last year, 38,100. Extraordinary reactions. Quarantines have been the feature this week; supply 19,000; offerings of natives decreased 2,000 from last week; good to choice heavy steers 15@25c. higher; top, \$6.80; bulk, \$6@6.65; medium and half-fat steers 10@20c. lower; \$4.75@5.75; quarantine fed steers 10@20c. lower, \$4.80@6.05; grassers 25@50c. lower, \$3.30@4.65. All she stuff averaging lower; cows, \$2.50@4.50; heifers, \$3.75@5.15; bulls, \$3.25@4.80; calves, 25@50c. lower, \$4@5.75; stockers and feeders firm.

HOGS.—Receipts this week were 65,500; last week, 86,700; same week last year, 72,500. Prices made steady recovery first three days from break of last week, but weakness ruled last two days account of larger supplies. Top to-day, \$6.10; bulk, \$5.97½@6.10; fresh meat trade large, and all packers free buyers and only able to secure concessions under pressure of heavy supplies; pigs poor sellers; general quality of receipts good.

SHEEP.—Receipts this week were 30,700; last week, 22,400; same week last year, 18,900. Mutton prices reached bottom Monday, but have made slight advance since. Fair proportion of range offerings included Arizona yearlings, now worth \$6.50@6.75; Texas muttons, \$5.30@5.85; native ewes, \$5.50@5.90; yearlings, \$6.50@7.00; spring lambs, \$7.40@7.85; goats, \$3.90@4.10.

HIDES weak; green salted, 7@8¾c.; glue, 6c.; horsehides, \$3.00@4.00; dry flint, 17@20c.; dry glue, 10@12c.; hogskins, 30@40c.

Packers' purchases for the week were:

	Cattle.	Hogs.	Sheep.
Amer. D. B. & P. Co.	376	—	—
Armour	6,511	18,866	3,023
Cudahy	4,843	14,151	2,010
Fowler	984	—	977
Morris	4,937	9,951	2,296
Ruddy	360	—	—
Schwarzschild	6,079	8,776	3,522
Swift	6,163	14,267	6,241

JOSEPH E. SCHOEN
67-240 La Salle St., Chicago
Analytical and Consulting Chemist
Chemical Engineer
SPECIALTIES—Packinghouse and Allied Industries, Food and Manufacturing Processes

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO JUNE 17, 1907.

	Beas.	Cows.	Calves.	Sheep.	Hogs.
Jersey City.....	5,019	—	5,024	36,543	10,761
Sixtieth street.....	2,573	40	8,906	785	—
Fortieth street.....	—	—	—	—	18,900
Lehigh Valley.....	5,478	—	—	10,781	—
Weehawken.....	900	—	—	—	—
Scattering.....	—	66	75	25	4,300

Totals.....13,970 106 14,005 48,114 39,961
Totals last week.....12,776 137 13,105 51,014 39,552

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Schwarzschild & S., So. Bovie....	402	—	—
Schwarzschild & S., So. Minnehaha	450	—	700
Schwarzschild & S., So. t. Louis..	—	—	1,400
J. Shamburg & Son, So. Minnehaha	450	—	—
J. Shamburg & Son, So. Bovie....	450	—	—
Morris Beef Co., So. Bovie.....	—	—	3,800
Morris Beef Co., So. Majestic.....	—	—	1,200
Morris Beef Co., So. Baltic.....	—	—	3,000
Morris Beef Co., So. Louis.....	—	—	1,100
Armour & Co., So. St. Louis.....	—	—	1,400
Swift Beef Co., So. Majestic.....	—	—	1,650
Cudahy Packing Co., So. Minnehaha	—	—	400
Total exports.....	1,812	—	14,650
Total exports last week.....	1,906	20	16,150

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO JUNE 17, 1907.

Exports from—	Live cattle.	Live sheep.	Qrs. of beef.
Boston.....	2,003	—	13,854
Baltimore.....	736	—	—
Philadelphia.....	397	—	1,275
Portland.....	715	—	—
Montreal.....	3,770	140	—
Exports to:			
London.....	3,523	—	8,700
Liverpool.....	4,482	—	21,079
Glasgow.....	1,348	140	—
Bristol.....	372	—	—
Manchester.....	218	—	—
Totals to all ports.....	9,943	140	29,779
Totals to all ports last week.....	11,375	20	27,708

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending June 15:

CATTLE.

Chicago.....	39,793
Omaha.....	11,008
Kansas City.....	25,454
St. Joseph.....	9,408
Cudahy.....	602
Sioux City.....	2,800
Wichita.....	486
New York and Jersey City.....	12,294
Fort Worth.....	16,579
Detroit.....	1,356

HOGS.

Chicago.....	139,662
Omaha.....	58,095
Kansas City.....	99,472
St. Joseph.....	54,935
Cudahy.....	18,000
Sioux City.....	32,245
Ottumwa.....	17,740
Cedar Rapids.....	12,154
Wichita.....	11,380
Bloomington.....	2,222
New York and Jersey City.....	39,961
Fort Worth.....	7,865
Detroit.....	5,979

SHEEP.

Chicago.....	71,705
Omaha.....	10,603
Kansas City.....	16,563

St. Joseph.....	4,904
Cudahy.....	270
Sioux City.....	562
Wichita.....	10
New York and Jersey City.....	47,974
Fort Worth.....	5,572
Detroit.....	1,961

RECEIPTS AT CENTERS

SATURDAY, JUNE 15, 1907.

	Cattle.	Hogs.	Sheep.
Chicago.....	800	9,000	4,000
Kansas City.....	1,000	5,000	1,000
South Omaha.....	600	7,000	—

MONDAY, JUNE 17, 1907.

Chicago.....	20,000	25,000	12,000
Kansas City.....	10,000	8,000	5,000
South Omaha.....	5,000	4,500	3,000

TUESDAY, JUNE 18, 1907.

Chicago.....	3,000	13,000	8,000
Kansas City.....	15,000	16,000	6,000
South Omaha.....	3,500	6,500	3,500

WEDNESDAY, JUNE 19, 1907.

Chicago.....	19,000	25,000	8,000
Kansas City.....	5,000	12,000	5,000
South Omaha.....	5,000	15,000	2,000

THURSDAY, JUNE 20, 1907.

Chicago.....	6,500	21,000	9,000
Kansas City.....	8,000	13,000	6,000
South Omaha.....	4,000	15,000	2,000

FRIDAY, JUNE 21, 1907.

Chicago.....	2,000	20,000	6,000
Kansas City.....	2,000	13,000	4,000
Omaha.....	1,500	8,000	2,000

GENERAL MARKETS**LARD IN NEW YORK.**

Western steam, \$8.75; city steam, \$8.50; refined, Continent, tcs., \$9.25; do., South America, tcs., \$10.35; kegs at \$11.25; compound, \$9.

HOG MARKETS, JUNE 21.

CHICAGO.—Receipts, 23,000; 5c. lower; \$5.80@6.25.
KANSAS CITY.—Receipts, 13,000; slow; 5c. lower; \$5.92½@6.07½.
OMAHA.—Receipts, 8,000; slow; \$5.75@6.
INDIANAPOLIS.—Receipts, 12,000; lower; \$6.10@6.25.
EAST BUFFALO.—Receipts, 3,400; 5c. lower; all grades, \$6.55.
CLEVELAND.—Receipts, 40 cars; 10c. lower; \$6.25@6.30.

LIVERPOOL.

Liverpool, June 21.—Beef, extra India mess, 96s. 3d.; pork, prime mess, Western, 82s. 6d.; shoulders, 38s. 6d.; hams, short clear, 55s.; bacon, Cumberland cut, 50s. 6d.; do., short ribs, 51s. 6d.; long clear, 28@34 lbs., 51s.; do., 45@50 lbs., 50s.; backs, 47s.; bellies, 48s. 6d. Tallow, 32s. Turpentine, 43s. Rosin, common, 11s. 6d. Lard, spot, prime Western,

tierces, 42s. 9d.; American refined, pails, 43s. Cheese, white, Canadian, new 58s., old 65s.; do., colored, 59s. for new and 67s. for old. Lard (Hamburg), American steam, 50 kilos, 43 marks. Tallow, Australian (London), 35s. 4½d. Cottonseed oil, refined (Hull), 32s. 9d. Linseed (London), La Plata, June and July, 44s. 9d. Calcutta, June and July, 45s. 6d. Linseed oil (London), 27s. 6d. Petroleum, refined (London), 6½d.

OLEO AND NEUTRAL LARD.

We have had steady markets during the past week for oleo, and the churners in Europe who had allowed their stocks to run down to a very low point have bought important quantities at prices slightly under those of last week.

The butter markets in Europe are unchanged; firm for the choicest qualities but weak for lower grades, supplies of which are still very heavy. The neutral market is improving, more inquiry, especially for future shipments.

The better grades of cotton oil remain very scarce, and all offerings readily taken at high prices.

FRIDAY'S CLOSINGS.**Provisions.**

The products markets were slightly lower, as affected by 5@10c. lower cost hogs and expectations of larger receipts of hogs next week.

Cottonseed Oil.

The market opened a little easier and slow. Early "call" prices: prime yellow, June at 57 @58c.; July at 57@57½c.; September at 56¾@57½c.; October at 52¾@53½c.; November at 44½@45c.; December at 41¼@42¼c. Immediately after the "call" sales 100 bbls. October at 53c.; 300 do. at 52¾c.; 100 bbls. November at 44¾c.; 100 bbls. December at 42c.; 200 bbls. September at 57¼c.; 100 bbls. July at 57¼c.; 200 bbls. December at 42c.; 200 do. at 41¾c.

Tallow.

Trading is slow both here and at the West, and the tone is a little slack. New York city hogsheads quoted at 6½c.

Oleo Stearine.

Quiet. Sale of a car lot in New York at 9½c., and 250,000 pounds at Missouri river points at 9½c.

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Retail Section

KITCHEN GRAFT AS PRACTICED

In a recent issue the New York Sun had a very interesting article on the "commissions" demanded by chefs, stewards, cooks and others having buying authority. It follows:

Graft below stairs is not at all a new feature of domestic economy. It flourished under another name in England long before it sprouted in this country. Now under its twentieth century name it flourishes alike in Europe and in the United States, but with this difference:

In England, and especially in London, graft in the kitchen is tolerated practically without protest, whereas in New York householders kick good and hard, if unavailingly, against the practice. It is a much quoted statement that the Prince of Wales's commissary department furnishes the most notable example in England of graft below stairs, every servant connected with it exacting a commission from the tradespeople he patronizes, and that the Prince of Wales accepts the situation philosophically without protest.

In New York the wealthier and more prominent the householder the more certain he is, if he suspects graft in the kitchen, to want to fight it. Fortunately for his peace of mind he doesn't always suspect it when it really exists for the reason that the tradespeople generally keep quiet, believing that it is better to bear the ills they have than flee to others they know not of. Many a dealer in meats, poultry, game, etc., regularly hands over part of his profits to chefs, butlers and housekeepers rather than run the risk of having his sales diminished. Some dealers even try to secure patronage on this basis.

There is a steward in one of the hotels who makes no secret of the fact that he is a 5 per cent. man, and yet he is besieged by tradespeople anxious to secure his custom. It has been like that for years. Of late, however, there has come a change.

In some cases chefs and their associates have carried the game further than some tradespeople are willing to play it. Consequently tradesmen are showing a disposition to follow the lead of an uptown firm dealing in market supplies which for many years has enforced a hard and fast rule against giving commissions, no matter what the size of a customer's bill may be. This firm has instituted a system which not only prevents graft in the shop, but also acquaints employers with the grafting practices of their servants.

The shop is patronized by many prominent families of New York and its supplies are sent to the country houses of customers in Newport, Tuxedo, Bar Harbor, Aiken, Washington and elsewhere. The order department books register more than 900 names. They would register more were it not every now and then a customer closes an account at the instigation of a chef, butler or housekeeper bothered with an itching palm.

The motto of the house, as a member of the firm made clear, is "millions for defence, if necessary, but not one cent for tribute." Said he:

"Notwithstanding the losses incurred by reason of this policy from time to time we still maintain that it is most beneficial both to our patrons and ourselves. In opening an account we always send out a circular letter which includes this clause:

"We believe you know that our method of transacting business does not permit of paying commissions to any servant in order to retain the custom of our patrons. This tends to prevent waste and dishonesty in the household of every customer we serve. Should you agree with us in this matter and care to express your approval we would esteem it a favor to hear from you."

"There is the result," and he produced a two-foot high stack of letters congratulating the firm on the stand it had taken. He showed also a drawer filled with indexed cards—there were 200 or more of them—bearing the names of servants who had demanded anywhere from 5 to 10 per cent. commission on the purchases of their employers and giving the result of the refusal to comply with the demand.

By means of these records the firm has often been able to prove that the trade of certain customers has been taken elsewhere after a commission was refused their chefs or butlers, and they have sometimes been the means of inducing the mistress of an establishment to do her own ordering.

"It's a great pity," the dealer went on, "that so few rich women attend to this part of the household shopping. There is no graft in buying neckwear and millinery and other finery because the wearer picks it out herself. She doesn't depend on her maid to do it."

"How am I able to get these records? Well, generally like this: Every employe in the store knows the rules and what to do when approached for a commission."

"Instead of saying 'We don't give commissions,' he sends the applicant upstairs to the office, where the head of the clerical force receives him and asks at once for his name and address. In some cases a man or woman hesitates about giving his or her name, on which the clerk says: 'If you can't tell me who you are I can't talk to you.' As a rule the grafters demand a fixed sum."

"On one occasion the chef of a customer whose bill averages \$800 a month the year 'round demanded a 10 per cent. commission, and went off vowing vengeance when we refused it. Another demanded \$10 a month. A third said 5 per cent. commission had been paid him by every butcher his master had ever dealt with, and when he was turned down he tried to compromise on a handsome present at Christmas. One man said he would expect us to send a joint of beef to his own house for his family's consumption once a week. This is the sort of thing we are up against all the time."

"Here is a record which threw a good deal of light on a transaction which happened last month. One of our best customers stopped buying all of a sudden. As is our custom, we wrote a letter asking for his reasons and for any complaint he might have to make. The family was occupying just then a house at Tuxedo."

"Back came a letter from the head of the

house referring us to his housekeeper and giving her name. I wrote to the housekeeper in the same strain and got no reply. I hardly expected that I would get an answer when I found that the housekeeper's name was the same as that of a cook who a year or more ago asked us for a 10 per cent. commission on purchases made for her employer and who went into a rage when refused and managed to get her employer to stop trading here."

"During the interval the cook evidently had changed her occupation to that of housekeeper, and finding that her employer was buying his meats and poultry at a place which would allow her no commission she put a stop to it. I wrote this to her employer and got a letter back asking my advice."

"He did not want to have his wife, who was an invalid; neither did he want tough meat served on his table and tough meat was the reason given by the housekeeper for asking him to buy elsewhere. He realized that probably the meats had purposely been spoiled in the cooking and that the chef and the housekeeper were in league, but he didn't want to discharge either and what could he do?"

"He could do nothing, I told him, under the circumstances, but continue to order from the new butcher. I might send him the tenderest of meat and poultry, but it wouldn't be first-class when it reached his table."

"Yes, indeed, it's easy enough to spoil a good steak in the cooking. We know that to our cost. A hotel which we had served faithfully for several years recently got a new chef who demanded a 10 per cent. commission, saying his predecessor told him that was what we allowed him."

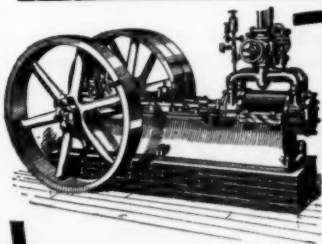
"You are a liar," I told the man. "We never have allowed and never will allow any of our customers a commission."

"I'll fix you," he said.

"And he did. Within a week we had lost the custom of that hotel. When I wrote to the proprietor for an explanation he sent back word: 'One of your steaks served to me was so tough I couldn't get my teeth through it.'"

"The chef probably seared a fine steak and plunged it in a pail of cold water before broiling to a finish and then served it to the proprietor. Such treatment would make the choicest of meat as tough as shoe leather, and I don't wonder that the boss was alarmed for the reputation of his hotel. But that steak cut us off from a monthly bill of \$2,000."

"Perhaps one of the most curious cases we ever had to deal with was in connection with a woman cook. Her mistress was one of the most fashionable women in New York and a lady every inch of her. We had been serving



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Simplicity, Efficiency, Economy and Reliability are features of the Improved Barber Machines. We build machines for every purpose. From 3 to 250 tons daily capacity. Above cut shows our Center Crank Belt Drive Compressor, the most successful small machine on the market. Can be driven by any kind of power. Every equipment backed by an iron clad guarantee. Write for our handsome new catalog and full information.

FACTORY
AT
DEKALB — ILL.

CREAMERY PACKAGE MFG. CO.

182-188 E. Kinzie St., Chicago, Ill.

this patron satisfactorily for several years; therefore I was astonished to have her account closed without a word of explanation. Instead of writing I personally called to see her and was received with the greatest cordiality.

"I did not know until yesterday," she began apologetically, "what a mistake I had made, and I might never have found it out but for an old employee, in whom I place the greatest confidence."

"This employee, it seems, had distrusted the new cook ever since her arrival three months before, about which time her mistress had begun to complain of the meat and poultry served on the table, and she noticed that the cook had a long call more than once from a butcher in the neighborhood. One day a spoiled chicken was served on the dinner table and that ended it. Orders were given not to buy another ounce of meat at our place."

"It was the trusted employee who got at the secret of the chicken. It had been sent by the rival butcher together with a five-dollar bill and the request to serve the chicken in place of a chicken from the usual place. But it was only a bare chance that caught that cook at her game and saved our reputation."

"In a similar case which came to our knowledge a cook was asked to substitute two old fowls for two fine young roasting chickens, and she was promised a big commission if she diverted her employer's trade away from us."

"The desire for graft is not confined to cooks of any one nationality I find. Ida, a big Swede who was engaged by a family we had served for eight years, came into the office one day and coolly demanded her commission. She refused to give any other name than Ida."

"I explained our invariable rule. She got up, fixed me with her eye and said meaningly: 'If you won't remember me I'll remember you,' and she did. About ten days later her employer stopped buying of us and would give no explanation of her action further than to say that she supposed she had the right to buy wherever she pleased."

"We had the same experience with a Japanese cook who asked for a commission of \$10 a month. A week later his employer stopped his account here, giving as a reason 'tough steaks.'"

"Not long ago I read in a newspaper how a Chinaman now employed in a restaurant had boasted in public of getting even with a butcher who refused him a commission. Well, the butcher in question is the proprietor of this store and I remember the Chinaman very well."

"He slid in one day after the noiseless fashion of Chinamen and let me understand that he had come for a good-sized commission. He knew as well as I did that his employer's monthly bill was about \$600. When I repeated to him the invariable formula he said with a leer: 'Oh, velly well, velly well,' and slid out as noiselessly as he came."

"About two weeks later his employer's name was no longer on our books. I knew we had the Chinaman to thank for it, but what I did not know until I read his own version of the affair was how he managed his end so quickly. It was simple enough. He served to his employer the cuts ordered for the servants' table and to the servants the cuts intended for upstairs."

SUNDAY CLOSING MOVEMENT.

Efforts to prevent the Sunday selling of meat in the Oranges, Montclair and Bloomfield are to be made by the Amalgamated Meat Cutters and Butchers' Union, which has members in these places. At a meeting of the union it was decided to appear before the police committee of the Orange Common Council and make formal objection to any violation of the Sunday law. Several dealers appeared before the union and agreed to close their shops on Sundays, but it was said that there are still a number of offenders.

LOCAL AND PERSONAL.

D. Dare has recently engaged in the meat business at Ericson, Neb.

C. S. Gould has purchased the meat business of Chas. S. Warren at Dewey, I. T.

F. B. Ewing has sold out his meat market at Wichita, Kas., to Herman Herr.

C. A. Linville has sold his butcher shop at DeKalb, Mo., to Grace & West.

Beiland Brothers have succeeded to the meat business of Adolph H. Beiland at St. Joseph, Mo.

E. Peters has moved his meat market from Springfield, Mo., to Seymour, Mo.

D. F. Shreffler has sold his meat business at Topeka, Kas., to Shreffler Brothers.

Cameron & Hart have succeeded to the meat business of Frye & Cameron at Ault, Colo.

E. W. Ragsdale has succeeded to the meat market of Ragsdale & Son at Moberly, Mo.

Conrad & Rodeman have been succeeded in the meat business at Phillips, Neb., by F. R. Conrad.

Jones Brothers have purchased the meat business of M. H. Porter at Robinson, Utah.

G. L. Wales has purchased the meat market of Clampett & Johnson at Loveland, Colo.

M. Misner has succeeded to the butcher shop of Misner & Dahlstedt at Central City, Neb.

Delmar Sexton has sold his meat business at Elmwood, Neb., to Beaver & Bennett.

Frank Velocek has succeeded to the meat market of Korgie & Velocek at Columbus, Neb.

Lee & Nelson have succeeded to the meat market of Lee & Kracet at Crofton, Neb.

F. J. Miller has sold his butcher shop at Pierce, Neb., to A. O. Schram.

McClure & Son have sold out their meat business at Ida Grove, Ia., to Swanson Brothers.

Neil & Addison have purchased the business of the Ashland Cold Storage and Meat Company at Ashland, Ore.

W. W. Engle has sold his butcher shop at Custer, Mont., to G. J. Schwartz.

The Custer Meat Market has been opened for business at Custer, Mont.

The Inland Meat Company at Walla Walla, Wash., has been incorporated with a capital stock of \$18,000.

John McManus has opened a new meat market at St. Joe, Ore.

M. R. Blundell has succeeded to the meat business of Blundell & Schramm at Kansas City, Mo.

Wm. Mitchell has sold his meat market at Excelsior Springs, Mo., to Mrs. Theda McCue.

J. S. Burchfield has sold out his meat business at Wakita, Okla., to J. R. Garrett.

E. E. Holley has purchased the butcher shop of T. W. Pomeroy at Pittsburg, Kas.

The meat market of Georgis Martin at Muskogee, I. T., has been destroyed by fire.

C. C. Thompson has purchased the butcher shop of W. B. McCune at Norton, Kas.

Baker & Son have sold out their meat business at Burlington, Ia., to J. C. Thomas.

D. N. Hatfield has sold his meat market at Pawnee, Okla., to Brandon & Elliott.

Bower & Stevenson have succeeded to the meat business of W. T. Bower at Julesburg, Colo.

The Arizona Meat Company, of Douglas,

Ariz., has been incorporated with a capital stock of \$200,000.

Bryant & Hague have been succeeded in the meat business at Dresden, Kas., by M. W. Bryant.

Bradley & Steiner have succeeded to the meat business of C. C. Bradley at Fayette, Mo.

Piersall & Davidson have succeeded to the meat business of Piersall & Kirkpatrick at Ainsworth, Neb.

F. L. Bonfy has purchased the meat market of Choteau & Huddleston at Skedee, Okla.

Kinney & Maloney have purchased the Roger Meat Market at Grafton, W. Va.

Girard Robinson has sold his meat market at Matteawan, N. Y., to a company who will renovate it thoroughly.

J. C. Hervey has opened a new meat market at Tri-States, N. Y.

The meat firm of Hempstead & Hervey at Port Jervis, N. Y., has been dissolved. Mr. Hempstead will continue the business.

R. J. Cahill will shortly open a new market at Montgomery, N. Y.

J. C. Garrison has sold his grocery and meat market at Macomb, Ill., to G. W. Rainey.

FIESTA AT SAN FRANCISCO.

The butchers of San Francisco and of Alameda county, California, will take part in the annual outing and celebration of Butchers' Day on Wednesday, June 26, at Shell Mound Park. The usual running, trotting, pacing, mule and steer races observed in past fiestas will be held this year.

MYSTERIOUS CIRCULAR.

A circular of mysterious origin has been received by many butchers in Buffalo. It reads:

"Buffalo Butchers Should Make More Profit!"

"In Rochester and in other cities butchers get 2 cents per pound more for sausages and for other meats."

"Buffalo butchers should get together and establish a price. It has been done in other cities, and can be done here."

"Get Together!"

Nobody can be found who will confess to any knowledge of the authority for this circular, and the butchers asked about it claimed to be as much in the dark about it as any to be as much in the dark as any one.

READING BUTCHERS' EXCURSION.

After having the question under consideration for some time, the Reading (Pa.) Retail Butchers' Association decided to hold an excursion this year. Dorney's Park, Allentown, was selected for the outing, and the date is Wednesday, August 21. The railroad company has given good inducements and the association expects to carry at least 3,000 persons. The committee that went to Allentown to make the arrangements consisted of C. J. Peters, E. M. Adams, H. S. Weaver, C. Williams, G. H. Miller, E. K. Mersinger. The committee which is making the general arrangements comprises C. C. Smith, E. M. Adams, C. J. Peters, J. R. Lutz, E. K. Mersinger, M. Irwin, Jr., H. S. Weaver, G. H. Miller, B. C. Stauffer, L. Sensenig. A band will be taken along and there will be a programme of sports.

HEARN West Fourteenth St., New York.

NO MEATS BUT EVERYTHING GROCERIES LIQUORS IN DRY GOODS.

GREATER NEW YORK NEWS

Swift & Company's sales of fresh beef in New York City for the week ending June 15th averaged 9.01 cents per pound.

George Gaydaul, formerly a New York butcher, died at his home in Fort Lee on Monday. The funeral on Wednesday was largely attended.

The New York Veal and Mutton Company employes will hold their annual outing at Donnelly's pavilion, College Point, July 20. A baseball game will be one of the attractions.

The many friends of Lewis A. London, formerly of the United Dressed Beef Company, will be interested to know that he is now in the mortgage and loan business with Benjamin Florsheim at 35 Nassau street.

The seventh annual outing and games of the employes of the Schwarzschild & Sulzberger Company, small stock department, will be held at Zehden's College Point pavilion, College Point, L. I., on Saturday, July 13. Tickets will be \$2.50 each. Those who desire to attend can go by boats leaving East 99th street ferry every hour, or the East 34th street ferry every five minutes.

The United Master Butchers of Greater New York will have a grand excursion to Bellwood Park, N. J., on Sunday, June 23d.

The park is on the Lehigh Valley railroad, and boats connecting with trains will leave the Pennsylvania Station at West Twenty-third street at 9:25 A. M.; Desbrosses street, 9:45 A. M.; Cortlandt street, 9:45 A. M.; Brooklyn Annex, 9:15 A. M. Tickets will be \$1.00 for each person, which will include fare and refreshments. There will certainly be a very large attendance, and a programme has been arranged which promises a great day of pleasure.

NEW YORK MEAT SEIZURES.

The New York Board of Health announces the report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending June 15, 1907, as follows:

Meat—Manhattan, 33,536 lbs.; Brooklyn, 4,454 lbs.; Queens, 30 lbs.; total, 38,020 lbs. Fish—Manhattan, 4,400 lbs.; total, 4,400 lbs. Poultry and Game—Manhattan, 5,565 lbs.; Brooklyn, 1,286 lbs.; The Bronx, 100 lbs.; total, 6,951 lbs.

HOBOKEN BUTCHERS MEET.

The annual meeting and election of officers of the United Master Butcher Association of Hoboken, N. J., was held at Vasel's Hall, 122 Adams street, Hoboken, last week, at which most flattering reports were made as to the condition of the association, both numerically and financially. Several measures were adopted looking to a further betterment in the methods pertaining to the purchase and sale of pure veal.

The following officers were chosen to guard and preserve the destinies of the association for the ensuing year, ending June, 1908: President, Charles Bonin; vice-president, James Molloy, Jr.; treasurer, H. W. Schmidt; corresponding secretary, George T. Sanntrock; financial secretary, Charles Futterer; inside guard, Charles Netz; sergeant-at-arms, Frederick Kulin; trustees, John Schmidt, Henry Streckfuss, William L. Draffin, Charles Crosby and Martin W. Cooke.

Arrangements are nearly completed for the annual outing which will be held at Zeller's Park, Fort Lee, early in August, and the committee in charge is putting forward its best efforts to bring it to a successful conclusion and promise many new features.

A. C. A. MEYER DEAD.

There died last week at his residence, 453 Fourteenth street, Brooklyn, Anton Carl August Meyer, a well-known resident of South Brooklyn, who for fifty-two years had been with the wholesale provision firm of Ward & Foster, of Manhattan. He was a member of Solon Lodge, of Odd Fellows, and of the Emmanuel Lutheran Church. He was born at Beilefeld, Prussia, January 31, 1831, and came to this country about fifty-five years ago. He is survived by two daughters, Mrs. John Tegeler and Miss Isabella Meyer. The funeral services, which were held Saturday evening at the home, were conducted by the Rev. Emil Roth, pastor of the deceased. His death was due to apoplexy.

Want a good man? Watch page 48.



SAUSAGE MEAT CUTTER

The kind to buy is the one that will make you the most money.

Compare meat cut with a Silent Cutter to meat run through a grinder. You will admit that the meat cut in a Silent will absorb 50% more water.

It is the most profitable machine ever put in a sausage room.

Try one and convince yourself.—Will ship on thirty (30) days trial.

Users are making Big Profits on Sausage since using a Silent Cutter.

The Latest "Buffalo" Ball Bearing Silent with Mixer attached is the cleanest—strongest—easiest running—most durable Silent Cutter in the World.

Used by all the Large Packers throughout the World.

John E. Smith's Sons Co.,

PATENTEES & MANUFACTURERS.
50 BROADWAY, BUFFALO, N. Y.

DONNELLY A SHEEP BUTCHER.

Michael Donnelly, leader of the packing-house strike at Chicago in 1904 has given up all connections as an officer of the packing-house unions and started to work this week as a sheep butcher in the Armour plant at Kansas City. Donnelly always had the respect of his opponents, but he says he is through with union movements as a leader and is going to devote his future to his family.

BURNED BY GAS EXPLOSION.

Andrew Paloviz, a butcher, 49 years old, of No. 121 Wythe avenue, was badly burned early this week in a provision market at North Sixth street and Kent avenue, Brooklyn, by an explosion of illuminating gas. As he opened the front door and lighted the gas there was an explosion and he was set afire. He was burned about the head, face and hands. He was taken to the headquarters of Engine Company No. 12, and later removed to the Eastern District Hospital.

WILL SELL CITY SHEEP.

The annual auction sale of the city's sheep will take place Thursday, June 27, at 10 o'clock, in the sheep fold at 65th street and Central Park West. There will be 20 ewes, 18 ram lambs and one four-year-old lamb. All are of the finest Dorset strain and are great wool producers. The sale will reduce the flock to the normal number—about 75. In addition to these sheep there will be 1,000 pounds of wool—the product of the spring shearing—for sale. The sheep produced an average crop of eight pounds to the sheep this year. In addition to this wool there is the wool from the Prospect Park flock. Last year the two flocks produced 1,200 pounds of wool, which netted the city more than \$400. The money thus realized goes into the special animal fund for the purchase of new specimens for the menagerie.

BUTCHER ADVISED TO FIGHT.

John Stengle, a butcher, residing at Vernon avenue and Ninth street, Long Island City, was before Magistrate Connorton in that place last week charged by his wife, Bertha, with abuse and failing to properly provide for her support. Stengle had another story to tell. He informed the court that he arrived home the other afternoon unexpectedly, and noticing a roll of carpet under his wife's bed started to pull it out, despite her protests. When he got the roll from under the bed he found that it contained a young man who boards with the family and who had been attentive to Mrs. Stengle. The boarder was minus his outer clothing and shoes.

"What did you do to him?" asked the court.

"Nothing," replied Stengle.

"Go home," said the Magistrate, "and take that star boarder out in the lots and punish him."

"I can't, Judge," said Stengle. "He is a bigger man than me."

"Take a club to him," advised the court.

Magistrate Connorton told Mrs. Stengle to go home and assist her husband in getting rid of the star boarder or he would try and punish her. Stengle left the courtroom full of fight, but there have been no reports of a murder in that vicinity since.

MORTGAGES, BILLS OF SALE**Butcher, Fish and Oyster Fixtures**

The following Chattel Mortgages and Bills of Sale have been Recorded

MANHATTAN MORTGAGES.

Alfano, F., 182 Central av.; J. Levy.
Bedeck, S., 1629 Madison av.; H. Brand.
Becker, J., 432 E. Houston; F. Lesser.
Billelofski, A., 372 E. 10th; United D. B. Co.
Billowitz, M., 21 W. 114th; J. Levy Co.
Blittman, J., 253 Broome; J. Levy Co.
Boccia, J., 421 E. 115th; S. Levy.
Cottone, S., 313 E. 24th; F. Lesser.
Chazanor & Binstein, 52 Stagg; J. Levy.
Cohn, M., 136 Monroe; J. Levy Co.
D'Alesandrio, L., 204 Thompson; H. Brand.
Elia, F., 83 Baxter; A. Lesser.
Friedman, S., 241 Manhattan; United D. B. Co.
Fein, M., 150 Ludlow; H. Brand.
Genien, S., 199 Henry; F. Lesser.
Goldberg, C., 1253 Union av.; United D. B. Co.
Goldstein, L., 63 E. 111th; J. Levy Co.
Klages, R. A., 296 St. Anns av.; United D. B. Co.
Kerner, S., 436 W. 53d; J. Levy Co.
Kutter, M., 222-4 E. 119th; H. Brand.
Kupferschmidt, J., 90 E. 110th; H. Brand.
Klein, A., 168 Madison av.; H. Brand.
Liss, A., 257 Monroe; H. Brand.
Miller, J., 5 Forsyth; United D. B. Co.
Mangiohiande, C., 218 Thompson; H. Brand.
Mitzner, I., 197 Forsyth; H. Brand.
Rener, S., 197 Norfolk; H. Brand.
Robinson, L., 49 E. 118th; H. Brand.
Roccio, C., 169 Sullivan; H. Brand.
Shudufsky, I., 248 E. 2d; H. Brand.
Schluesser, G., 716 E. 9th; H. Brand.
Tamenholz, S., 315 E. 84th; H. Brand.
Tortokoosky, G., 330 E. 9th; H. Brand.
Tabachon, J., 117-119 E. 109th; H. Brand.
Ulesse, D., 342 E. 48th; H. Brand.
Wincoff, W., 20 Clinton; United D. B. Co.
Wettig, M., 234-6 E. 14th; C. Wetzel.

BROOKLYN MORTGAGES.

Adler, Moses, 478 Central av.; B. Bressman.
Boygen, Elias, 645 Stone av.; A. Teiber.
Danna, Domenico, 555 Driggs; Joseph Moccio.
Drabkin, Sam, 101 Boerum; B. Bressman.
Faber, Mendel, 128 Tompkins av.; Gustav Selner.

Feigelson, Jacob, 340 Sackman; Abraham Teiber.
Scharf, Israel, 219 Varet; Julius Levy.
Vitale, Vincenzo, 1068 60th st.; F. A. Alford.

BROOKLYN BILLS OF SALE.

Marx, Emil, 170 Stuyvesant av.; Emma Marx.

Grocer, Delicatessen, Hotel and Restaurant Fixtures

The following Chattel Mortgages and Bills of Sale have been Recorded

MANHATTAN MORTGAGES.

Gallatin Hotel Co., 72 W. 46th; Municipal R. Cor.
Mayash, H., 177 Monroe; H. Miller.
Polansky, J. & L., 614 8th av.; L. Friedman.
Pogach, D., 1587 3d av.; S. Krugman.
Saranac Hotel Co., 1457 B'way; S. Maher.
Tiedeman, C., 551 W. 15th; W. Heitman.
Amron & Dumont, 48 W. 34th; Levin Bros.
Abukalil, G., 16 Park pl.; K. Tojetti.
Brandstadter, H., 38 Maiden Lane; W. Kisenblatt.
Baron, I., & I., 778 2d av.; B. Hacker.
Dumont & Amron, 48 W. 34th; N. Radus.
Edwards & Stahl, 68-70 W. 135th; J. Halgren.
Gitlitz, M., 43 Avenue B; M. Gitlitz.
Gurtman, W., 39 Duane; P. Wechsler.
Hamlik, A., & M., 120 University Pl.; F. E. Davis.
Jurdan C., & F., 41 W. 21st; A. Ohlman.
Johnson, J. A., 45 Pearl; J. F. Kohler.
Kudin, H., 285 8th av.; Garlin & Levine.

Monteverde & Grovenale, 174 Sullivan; J. Fogliasso.
Riccadonna Hotel Co., Coney Island; L. Barth & Son.
Wax, J., Ft. George av. and Jack's Ferris Wheel; J. Hurowitz.
Weisenfreund, P., 81 Delancey; J. Halgren.
Zornetzer, M., 2361 2d av.; J. Haltzer.

MANHATTAN BILLS OF SALE.

Bonino, P. & R., 112 W. 29th; G. Poggi.
Sabbia, M., 299 Mott; M. Mucci.
Statis, J., 137 Columbus av.; D. D. Heagney.

BROOKLYN MORTGAGES.

Cohen & Berkowitz, 536 Ralph av.; Kantor & Fogel.
Yezner, Max, & Max Cohen, 27 Seigel st.; Molly Koppelman.
Lieberman, Mary, 1759 Pitkin av.; Sam Feinberg.
Rubin, Benjamin, Washington and Kent avs.; Abraham Silver.
Soulimiotis, John, 248 Lorimer st.; Peter Kolehthos.
Sebekos, Peter, 225 Havemeyer; Henry Weiss.
Smith, Geo. D., Surf av. and 5th st.; Duparquet H. & M. Co.

BROOKLYN BILLS OF SALE.

Bieder, S., 788 Myrtle av.; Marcus Fried.
Fischer, Paul, 286 Reid av.; Rosie Biener.
Slopokof, Abraham, 411 7th av.; Bertha Waserstrum.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York for the week ending Wednesday, June 19, 1907, were as follows:

Beef.—Amsterdam, Holland, 26 bbls.; Bremen, Germany, 260 bbls.; Bridgetown, W. I., 396 bbls.; Copenhagen, Denmark, 205 bbls.; Colon, Panama, 43,832 lbs.; Curacao, Leeward Islands, 101 bbls.; Georgetown, British Guiana, 51 bbls.; Glasgow, Scotland, 174 tcs.; Guadeloupe, W. I., 136 bbls.; Hamilton, Bermuda, 20,874 lbs., 42 bbls.; Havana, Cuba, 97,828 lbs.; Hamburg, Germany, 125 bbls.; Kingston, Jamaica, 132 lbs., 44 tcs.; Liverpool, England, 355 tcs., 885,671 lbs.; 75 bbls.; London, England, 601,765 lbs.; Maracaibo, Venezuela, 15 bbls.; Panama, Panama, 2,132 lbs.; 214 bbls.; Port au Prince, W. I., 71 bbls.; Port Antonio, W. I., 53 bbls.; Port Limon, Costa Rica, 43 bbls.; Rotterdam, Holland, 125 bbls.; Southampton, England, 1,069,666 lbs.; Stockholm, Sweden, 25 bbls.; Valparaiso, Chile, 40 bbls.
Oleo Oil.—Copenhagen, Denmark, 675 tcs.; Constantinople, Turkey, 300 tcs.; Christiansand, Norway, 60 tcs.; Christiania, Norway, 75 tcs.; Genoa, Italy, 50 tcs.; Glasgow, Scotland, 20 tcs.; Hamburg, Germany, 295 tcs.; Liverpool, England, 120 tcs.; Rotterdam, Holland, 1,615 tcs.; Salonica, Turkey, 35 tcs.; Stavanger, Norway, 70 tcs.; Stettin, Germany, 70 tcs.

Oleomargarine. — Antwerp, 1,520 lbs.; Bridgetown, W. I., 10,000 lbs.; Georgetown, British Guiana, 2,500 lbs.; Guadeloupe, W. I., 6,900 lbs.; Hamilton, Bermuda, 1,450 lbs.; Havana, Cuba, 1,920 lbs.; Kingston, Jamaica, 2,867 lbs.; Neuvitas, Cuba, 1,152 lbs.; Port au Prince, W. I., 9,510 lbs.; Panama, Panama, 3,500 lbs.; Port Antonio, W. I., 8,500 lbs.; Port Limon, Costa Rica, 2,018 lbs.; Valparaiso, Chile, 40,000 lbs.

Tallow.—Cartagena, Colombia, 8,448 lbs.; Colon, Panama, 19,107 lbs.; Hamburg, Germany, 39,000 lbs.; Leghorn, Italy, 30,027 lbs.; Liverpool, England, 394,738 lbs.; London, England, 146,267 lbs.; Odessa, Russia, 18,010 lbs.; Puerto Plata, San Domingo, 30,780 lbs.; Port au Prince, W. I., 25,207 lbs.; Rotterdam, Holland, 148,880 lbs.

**SEE PAGE 48
FOR BARGAINS**

